

## Robertson Winery Chardonnay 2005

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish. Serve at 8Â° - 10Â°C.

Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Robertson Winery

**winemaker** : Francois Weich

**wine of origin** : Breede River

**analysis** : alc : 13.54 % vol rs : 1.8 g/l pH : 3.48 ta : 6.4 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle

**ageing** : Cellaring potential: 2 years

**in the vineyard** : Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

**about the harvest**: 2005 was an unusual harvest, with a low winter rainfall and then heavy rains in early summer influencing ripening. Overall quality was very good but volumes were slightly down.

The unseasonal humid weather and thunder- showers in December and January caused some problems in the early ripening varieties but once that was over, the harvest proceeded as normal. 2005 will be remembered as a great vintage for red wines as the low water table resulted in smaller berries, which meant that the juice was more concentrated in flavour, with more intense colour. The white wines are generally of excellent quality with a fresh acidity and luscious fruit flavours.

Chardonnay grapes were the first grapes harvested in 2005 and were brought to the cellar in the first week of February. Grapes were harvested at a very ripe stage between 23,5Â° - 25Â° Balling from a selection of vineyards in the Robertson Valley.

**in the cellar** : Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12Â°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

Oak maturation: 20% for 6 months

Fermentation temp: 12Â° - 15Â°C



### Robertson Winery

Robertson

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