

## Robertson Winery Pinotage 2004

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish. Serve at 12Â° - 14Â°C.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

**variety :** Pinotage | 100% Pinotage

**winery :** Robertson Winery

**winemaker :** Lolly Louwrens

**wine of origin :** Breede River

**analysis :** alc : 12.45 % vol   rs : 3.9 g/l   pH : 3.53   ta : 5.9 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle

**ageing :** 4 - 5 years

**in the vineyard :** This true South African variety, developed in 1925, is a cross between Pinot Noir and Cinsaut. Fruit was harvested in the first week of February from 43 specially selected grape growers in the Robertson Valley. Pinotage by nature is a heavy bearer therefore the majority of our vines are planted in sandy soils and irrigation is restricted to limit excessive growth.

**about the harvest:** 2004 was a slightly unusual harvest, with irregular weather patterns influencing ripening dramatically though overall quality was not adversely affected and volumes were slightly up on average. The preceding winter was cold enough for the vines to rest, but late rains and the ensuing weather conditions resulted in the whole harvest starting 2 weeks late. The unseasonal humid weather and thunder showers in January caused some problems in the early ripening varieties and the heat waves played havoc with sugar levels which meant the grapes were harvested even later than projected. However, 2004 will be remembered as a great vintage for red wines with good colour, great depth and an excellent fruit-acid balance, and whites with upfront fruit and a crisp acidity.

Grapes were harvested at full ripeness between 23,5Â° - 26,5Â° Balling from a selection of vineyards.

**in the cellar :** Fermentation happened in temperature controlled stainless steel tanks at 25Â°C for 4 days. Forty percent of the wine was matured on French oak for 5 months to add weight and complexity.



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Robertson

023 626 3059

[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)