

## Robertson Winery Colombard 2005

Fresh citrus fruit and rich melon characters give the wine a full rounded palate. The Natural acidity follows through to a fresh and clean finish.

**variety** : Colombard | 100% Colombard

**winery** : Robertson Winery

**winemaker** : Francois Weich

**wine of origin** : Robertson

**analysis** : alc : 11.5 % vol   rs : 6.7 g/l   pH : 3.43   ta : 6.50 g/l

**type** : White   **body** : Full   **taste** : Fruity

**pack** : Bottle

**ageing** : 2005 - 2006

**in the vineyard** : 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 unseasonable 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.

**about the harvest**: The fruit was sourced from 43 specially selected grape growing families in the Robertson Valley. Fruit was harvested very early in the morning from the last week of February to the middle of March. The average annual rainfall of 280 mm is supplemented by controlled drip irrigation from the Breede River. Grapes were harvested early morning between 22Â° - 23Â°B from a selection of vineyards.

**in the cellar** : Gentle pressing followed by using a pneumatic bag press to capture the delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13Â°C.



### Robertson Winery

Robertson

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