

## Robertson Winery Retreat Sauvignon Blanc 2005

Michelangelo Awards 2005 - Gold Medal

Veritas 2005 - Bronze

This wine exhibits appealing aromas and flavours of ripe granadilla, pineapple and melon, with a touch of flintiness. The fine crisp natural acidity freshens the wine and adds structure, leading to clean, mineral finish with excellent length and finesse. Serve at 8Â° - 10Â°C.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Robertson Winery

**winemaker :** Jacques Roux

**wine of origin :** Breede River

**analysis :** alc : 14.0 % vol rs : 2.0 g/l pH : 3.2

**type :** White **style :** Dry **taste :** Fruity

**pack :** Bottle

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**ageing :** 2 to 3 years

**in the vineyard :** Retreat, a single vineyard with well-weathered shale soils, is the source of this Sauvignon Blanc. It is situated on a south-facing slope in the Riviersonderend mountain range at an altitude of 350 metres above sea level. During summer this vineyard is cooled in the afternoons by southern ocean sea breezes, enabling an extended ripening season. This results in good quality fruit, with concentrated flavours and fine acidity. The farm has been owned by the De Wet family since 1896, one of Robertson Winery's 43 member families.

**Farm:** Retreat

**Soil type:** Well-weathered shale

**Trellising:** Four-wire Perold system

**Water management:** Regulated drip irrigation, resulting in small, concentrated berries

**Row direction:** North-west to south-east

**about the harvest:** The grapes were hand-harvested in small baskets at 23.5Â° Balling/Brix (24 Baumé) the first week of February 2005.

**Yield:** 8 tons per hectare

**in the cellar :** Fermentation: 17 days at 11Â°- 12Â°Celsius (Fermented dry)

**Barrel maturation:** No oak maturation

**Bottling date:** 30 June 2005



### Robertson Winery

Robertson

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