

Robertson Winery Number One Constitution Road Shiraz 2003

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

Deep rich purple colour, intense aroma of dark ripe black berry with seductive spicy fruit and black pepper characteristics. Velvety palate with supple fine-grained tannins combining well with the French oak.

Serving temp: 10Å° - 12Å° Celsius

variety : Shiraz | 100% Shiraz

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Breede River

analysis : alc : 14.29 % vol rs : 4.0 g/l pH : 3.62

type : Red **style** : Dry

pack : Bottle

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ageing : 7 to 10 years

in the vineyard : Farm: Wolfkloof & Eilandia

Soil type: Deep Oakleaf

Trellising: Five-wire Perold system

Water management: Regulated deficit irrigation resulting in small berries and concentration of flavour

Row direction: South-east to north-west

Viticulturist: Briaan Stipp

about the harvest: Harvesting took place on the 10th and the 11th of March 2003. Only selected, hand picked-picked grapes at 25,5Å° Balling were used.

Yield: 5 tons per hectare

in the cellar : Fermentation with wild yeast occurred in small open fermentation tanks with a capacity of 1-5 tons. Manual punch down every 3 hours for 8 days was followed by extended skin contact for 14 days. Natural malolactic fermentation followed in barrel over a two-week period. The wine was aged for 24 months in 225 litre new French oak cooperage of which 50% was Sylvain and the remainder Ermitage, producing an exclusive vintage of only twenty-two barrels.

Fermentation took place in small open fermenters at 28Å° - 30Å° Celsius. The cap was punched down manually every 3 hours to extract colour and flavour. Wine underwent 2 weeks of extended post-fermentation skin contact.

Bottling date: 22 April 2005

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Robertson

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