

Robertson Winery Cabernet Sauvignon 2005

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges. Serving temperature: 12Å° - 14Å°C.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.41 % vol rs : 4.0 g/l pH : 3.41 ta : 6.18 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

ageing : 3 - 5 years

in the vineyard : The 2005 vintage will be remembered as one with many challenges for producers, viticulturists and winemakers alike. Very little rainfall during winter and spring led to quite severe water restrictions. This was followed by heavy rains in early summer which influenced ripening. Overall quality was good, but volumes were slightly down.

The unseasonably humid weather and thunderstorms in December and January caused some problems with Botrytis rot, especially on early ripening varieties. Late infections of downy mildew were another challenge that met producers. Once the above mentioned problems were over, the harvest proceeded as normal.

2005 will be remembered as a great vintage for red wines, as the low water table due to the little winter rain and induced water stress due to water restrictions, resulted in smaller, more concentrated berries.

about the harvest: Fruit was harvested at full ripeness between 24,5Å° - 26,5Å° Balling from a selection of vineyards in the last week of February. 43 specially selected grape growers in the Robertson Valley were used.

Our Cabernet Sauvignon vines are planted from East to West to protect grapes from direct sunlight. Vines are grown in deep soft Karoo soil and weathered shale on the lower mountain slopes in the valley.

A rich, natural lime content in the soil ensures a healthy growing medium. Controlled irrigation produced smaller berries and concentrated flavour in the grape.

Yield (ton/ha): 10 Tons

in the cellar : Cold soaking happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25Å°C for 6 days. The wine was matured on French oak for 7 months to add weight and complexity.



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