

Robertson Winery Cabernet Shiraz 2005

An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit and well-balanced wood integration all around.

Enjoy this wine now with roast beef, guinea fowl, roast chicken, stews, lamb, venison, pasta and steak. Serving at 12Å° - 14Å°C.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Robertson

analysis : **alc** : 13.58 % vol **rs** : 4.90 g/l **pH** : 3.52 **ta** : 5.71 g/l

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

pack : Bottle

ageing : 4 - 5 Years

in the vineyard : The Shiraz fruit was harvested in the third and the Cabernet Sauvignon fruit in the last week of February from rich limestone soils in the Robertson Valley.

An average of 8 tons of Shiraz and 10 tons of Cabernet were harvested per hectare. An annual rainfall of only 280 mm per year is supplemented with controlled drip irrigation from the Breede River.

in the cellar : Both Shiraz and Cabernet Sauvignon grapes were harvested at full ripeness between 24,5Å° - 26,5Å° Balling from a selection of vineyards. Cold soaking on the Cabernet Sauvignon happened for two days prior to fermentation to ensure optimum colour and flavour extraction.

Fermentation happened in temperature controlled stainless steel tanks. The Cabernet Sauvignon was matured on French Oak for 10 months and 30% of the Shiraz was matured on American Oak for 10 months prior to blending.



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