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Robertson Winery Chenin Blanc 2006

An appealing light straw colour. Full-bodied palate with powerful varietal flavours of tropical fruit, ripe green fig and melon. This follows through with a mouth-watering thread of acidity to a crisp clean aftertaste.

Enjoy now with sea-food, smoked salmon, roast chicken and pork. Serve at 8Â° - 10Â°C.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Robertson Winery
winemaker : Francois Weich
wine of origin : Robertson
analysis : **alc :** 12.41 % vol **rs :** 7.1 g/l **pH :** 3.31 **ta :** 6.25 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle

in the vineyard : 2006 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 unseasonal humid weather and thundershowers in December and January caused some problems in the early ripening varieties but once that was over, the harvest proceeded as normal.

2006 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.

Our Chenin Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes.

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° Baling 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.

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