

Robertson Winery Colombard 2006

Fresh citrus fruit and rich melon characters give the wine a full rounded palate. The natural acidity follows through to a fresh and clean finish.

An early drinking wine to be enjoyed now with seafood, salmon, roast chicken, salads and pork.

variety : Colombard | 100% Colombard

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 12.25 % vol rs : 7.9 g/l pH : 3.39 ta : 5.81 g/l

type : White **body** : Full **taste** : Fruity

pack : Bottle

ageing : 2006 - 2007

in the vineyard : Fruit was harvested very early in the morning from the last week of February to the middle of March from 43 specially selected grape growers in the Robertson Valley.

Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280mm is supplemented by controlled drip irrigation from the Breede River.

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.

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Grapes were harvested early morning between 22° - 23° Balling from a selection of vineyards.

in the cellar : The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending.

The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.



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Robertson

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