

## Robertson Winery Merlot 2005

Rich, dark red colour with ripe punchy plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

Enjoy now with roast chicken, beef, lamb, pasta and steak. Serve at 12Â° - 14Â°C.

**variety :** Merlot | 100% Merlot

**winery :** Robertson Winery

**winemaker :** Lolly Louwrens

**wine of origin :** Robertson

**analysis :** alc : 13.26 % vol rs : 4.0 g/l pH : 3.37 ta : 5.76 g/l

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

**pack :** Bottle

**ageing :** 3 - 4 Years

**in the vineyard :** 2005 was a slightly unusual harvest, with irregular weather patterns influencing ripening dramatically though overall quality was not adversely affected and volumes were slightly up on average. The preceding winter was cold enough for the vines to rest, but late rains and the ensuing weather conditions resulted in the whole harvest starting two weeks late.

The unseasonal humid weather and thunder showers in January caused some problems in the early ripening varieties and the heat waves played havoc with sugar levels which meant the grapes were harvested even later than projected.

However, 2005 will be remembered as a great vintage for red wines with good colour, great depth and an excellent fruit-acid balance, and whites with upfront fruit and a crisp acidity.

Merlot by nature is very sensitive to heat and prefers cooler areas; therefore we plant our Merlot on the lower mountain slopes in deep Karoo soils that retain water well. Fruit was harvested in the last week of February from 43 specially selected grape growers in the Robertson Valley.

Our Merlot vines are planted from East to West to protect grapes from direct sunlight and to utilize the prevailing sea breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River when needed.

**about the harvest:** Grapes were harvested at full ripeness between 24,5Â° - 26Â° Balling from a selection of vineyards.

**in the cellar :** Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 24Â°C for seven days. Eighty percent of the wine was matured on French oak and twenty percent on American oak for seven months to add weight and complexity.



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Robertson

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