

Robertson Winery Ruby Cabernet 2005

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage.

Serving temperature: 12Â° - 14Â°C

Complements beef roast, chicken roast, stews, lamb, venison, pasta and steak.

variety : Ruby Cabernet | 100% Ruby Cabernet

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.59 % vol rs : 6.6 g/l pH : 3.42 ta : 6.13 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

ageing : Cellaring Potential: 2 - 3 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. 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. Our Ruby Cabernet vines are grown in soft Karoo soils rich in lime and cool alluvial soils next to the river. Fruit was harvested in the first week of March. The low annual rainfall is supplemented by con-trolled drip irrigation from the Breede River when needed.

Yield (ton/ha): 15 Tons

in the cellar : Cold soaking before fermentation ensured optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25Â°C for seven days.

Keeping the fruit separate throughout fermentation resulted in wines with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was matured on French oak for 3 months to add weight and complexity.

Fermentation ensured optimum colour and flavour extraction.

Oak maturation: 35% (French)

Fermentation temp: 24Â° - 27Â°C



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