

Robertson Winery Shiraz 2005

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well-integrated vanilla tones. Serve at 12Â° - 14Â°C.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

variety : Shiraz | 100% Shiraz

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : **alc** : 13.51 % vol **rs** : 6.0 g/l **pH** : 3.50 **ta** : 5.88 g/l

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

pack : Bottle

ageing : Cellaring Potential: 3 - 5 years

in the vineyard : Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and shale soils that are rich in lime. An average of 8 tons of fruit was harvested per hectare during the third week of February from 43 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

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: 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 2 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.

Grapes were harvested at full ripeness between 24,5Â° - 26,5Â° Balling from a selection of vineyards with average age of vines between 7 and 9 years.



in the cellar : Fifty percent of the wine was fermented in temperature controlled stainless steel tanks at 23Â°C to retain a delicate fruit component and the balance at 28Â°C for 9 days to add body and weight. Seventy five percent of the wine was aged on French oak for 6 months and the rest on American oak.

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Robertson

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