

Robertson Winery Viognier 2006

Robertson's Viognier 2006 shows a rich medley of fresh apricot, peach and lemon aromas that follow through to the smooth, slightly oily palate with a lingering aftertaste. It is a full flavoured wine.

This wine would be the ideal partner to a range of stir-fries, pasta and grilled fish dishes. Serving temperature: 8°- 10°C

variety : Viognier | 100% Viognier

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 1.7 g/l pH : 3.24 ta : 7.37 g/l

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

pack : Bottle

ageing : 3 - 4 years

in the vineyard : The grapes were sourced from only two vineyards, the one located on the gravelly hills near Ashton, and the other on the red Karoo soils near McGregor.

Careful canopy management and irrigation were used to control the vigour and to ensure optimum canopy efficiency. This also optimized the micro-climate within the vineyard, providing the ideal conditions for the varietal to flourish.

about the harvest: The grapes were harvested at 24,5° Balling from both vineyards on the 22nd February and 6th March 06.

in the cellar : Fermentation took place in tanks and barrel to allow for maximum wood extraction. No malolactic fermentation took place but the wine was left on its lees for 3 months, with batonnage executed every two weeks for the first two months to give the wine richness and complexity.

Oak Maturation: 3 months

Fermentation Temp: 8°- 10°C



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