

Robertson Winery Beukett 2006

Veritas 2006 - Silver

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish.

Complements spicy curry and strong flavoured foods. Serving temperature: 8Â° - 10Â°C

variety : Gewurztraminer | GewÃ¼rztraminer, Muscadell

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 10.0 % vol rs : 22.5 g/l pH : 3.26 ta : 6.11 g/l

type : White **style :** Semi Sweet **body :** Medium **taste :** Fragrant

pack : Bottle

Veritas 2006 - Silver

ageing : 2006 - 2007

in the vineyard : Incredibly healthy grapes of excellent quality to produce outstanding wines â€” this is how the 2006 vintage will be remembered.

Again the season started with very little winter rainfall in Robertson, but this time around, enough rain fell in the Brandvleidam catchment area to ensure sufficient water supply.

Early and even budbreak occurred and due to lots of wind and cooler growing season only moderate vineyard vigour was achieved. The prevailing strong wind induced stress on the grapevines which had a positive effect on wine quality, as it lead to smaller, looser bunches with fewer, smaller and more concentrated berries.

The 2006 crop was a little bigger than 2005, but is still smaller than an average crop. This is mainly due to the smaller, looser bunches with smaller berries.

Optimum ripeness was reached at lower sugar levels due to the cooler ripening period. Especially the night temperatures were lower than normal. This coupled with the smaller berries ensured excellent red wine colours and quality. It also impacted positively on white wine quality.

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.

2006 will be a vintage to be remembered.

about the harvest: 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.

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.

Oak maturation : Nil

Fermentation temperature : : 12Â° - 14Â°C



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