

Robertson Winery Pinotage 2005

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta. Serve at 12Å° - 14Å°C.

variety : Pinotage | 100% Pinotage

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.47 % vol rs : 3.3 g/l pH : 3.39 ta : 6.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

ageing : 4 - 5 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.

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. 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.

about the harvest: Grapes were harvested at full ripeness between 23,5Å° - 26,5Å° Balling from a selection of vineyards.

in the cellar : Fermentation happened in temperature controlled stainless steel tanks at 25Å°C for 4 days. Forty percent of the wine was matured on French oak for 4 months to add weight and complexity.



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www.robertsonwinery.co.za