

Robertson Winery Cabernet Sauvignon 2006

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak. Serving temperature: 12Â° - 14Â°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : **alc** : 13.37 % vol **rs** : 4.0 g/l **pH** : 3.48 **ta** : 6.06 g/l

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

pack : Bottle

ageing : 2 - 3 years

in the vineyard : 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 in February to the middle of March from the specially selected grape growers in the Robertson Valley.

Vintage

Incredible healthy grapes of excellent quality to produce outstanding wines - this is how the 2006 vintage will be remembered. As in 2005, 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 a 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 led to smaller, looser bunches with fewer, smaller and more concentrated berries. The 2006 crop was a little bigger than in 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 quality.

2006 will be a vintage to be remembered.

about the harvest: Grapes were harvested at full ripeness between 24,5Â° - 26,5Â° Balling from a selection of vineyards from the last week of February to the middle of March.

Yield (ton/ha): 10 Tons

Robertson Winery

Robertson

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