

## Robertson Winery Ruby Cabernet 2006

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium-bodied and rich in flavour with very soft tannins which makes the wine approachable within just a couple of months after the vintage.

Complements beef roast, chicken roast, stews, lamb, venison, pasta and steak. Serving temperature: 12Â° - 14Â°C.

**variety** : Ruby Cabernet | 100% Ruby Cabernet

**winery** : Robertson Winery

**winemaker** : Lolly Louwrens

**wine of origin** : Breede River

**analysis** : alc : 12.82 % vol   rs : 3.8 g/l   pH : 3.48   ta : 5.98 g/l

**type** : Red   **style** : Dry   **body** : Medium

**pack** : Bottle   **closure** : Cork

**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.

### 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**: Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially selected grape growers in the Robertson Valley. The wine was harvested at optimum flavour from a selection of vineyards.

**in the cellar** : Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending.



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Robertson

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