

Robertson Winery Chenin Blanc 2007

An appealing light straw colour. Full bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serving temperature: 8Â°- 10Â°C

variety : Chenin Blanc | 100% Chenin Blanc

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 11.91 % vol rs : 6.0 g/l pH : 3.36 ta : 6.17 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 2007 - 2008

in the vineyard : Vintage

The 2007 Vintage will be remembered as one of the best till date. The run-up to this harvest was almost perfect, starting with a cold, wet winter (first one in many years) moderate spring, with no significant winds hampering growth.

The weather during harvest also was perfect with more or less no rain. The only little blemish in this years growing season was the heat wave during the end of January. Although high temperatures were recorded, the intensity of this heat wave was less severe in Robertson than in other South African winegrowing areas. The availability of irrigation also helped to buffer the vineyards against such a heat wave and the net result was that the vineyards coped with the heat wave conditions better than was expected.

The above mentioned conducive were contusive to good growth, effective canopies and a little bigger crop of excellent quality. The bigger crop is due to new vineyards coming into bearing, older vineyards cropping a bit more and especially because no crop losses occurred due to disease or rot.

With a season like this one, we can look forward to excellent 2007 wines â€” both red and white.

Vineyards

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. Our Chenin Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from north west to south east to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

about the harvest: Chenin Blancâ€™s early results are much better than last year. The effort and drive that we put behind all of this, gave a better result. Grapes were harvested between 21Â° - 22Â° Balling from a selection of vineyards.



Robertson Winery
Robertson

023 626 3059
www.robertsonwinery.co.za