

Robertson Winery Sauvignon Blanc 2007

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 : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 11.87 % vol rs : 2.3 g/l pH : 3.22 ta : 6.14 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 - both red and white.

Vineyards

The vast majority of our Sauvignon Blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the very sensitive Sauvignon Blanc in these soils and using a north west to south east row direction helps to buffer the vines against unfavorable weather conditions, such as heat waves.

Some vineyards are managed to be a bit more vigorous in growth, with a slight denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot thinned more severely to create an more open canopy. This enhances the synthesis of terpenes which are responsible for the tropical fruit characters, typical of Sauvignon Blanc.

about the harvest: Sauvignon Blanc's early results are much better than last year. The grapes were harvested very early in the morning from the last week of January until the end of February. The effort and drive that we put behind all of this, gave a better result. Grapes were harvested between 22Â° - 23Â° Balling from a selection of vineyards.



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