

Robertson Winery Beaukett 2007

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish.

Complements spicy curry and strong flavoured foods. Serving temperature: 8° - 10°C

variety : Gewurztraminer | Gewürztraminer, Colombard, Muscadell

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 11.47 % vol rs : 17.5 g/l pH : 3.12 ta : 6.03 g/l

type : White **style :** Semi Sweet **body :** Medium **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : 2006 - 2007

in the vineyard : The 2007 Vintage will be remembered as one of the best till date. The run-up to this harvest was almost perfect, starting with cold, wet winter (first one in many years) moderate spring, with no significant winds hampering growth. The weather during harvest was also perfect with more or less no rain. The only little blemish in this year's 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 wine growing areas. The availability of irrigation also helped to buffer the vineyards against the heat and the net result was that the vineyards coped with the conditions better than was expected. The abovementioned condition was conducive 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.

Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280mm is supplemented by controlled drip irrigation from the Breede River.

about the harvest: Fruit was harvested very early in the morning from the last week of February to the middle of March from 35 specially selected grape growers in the Robertson Valley.

in the cellar : The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.

Oak maturation : Nil

Fermentation temperature: : 14° - 15°C



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