

## Robertson Winery Chardonnay 2007

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

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

**variety :** Chardonnay | 100% Chardonnay

**winery :** Robertson Winery

**winemaker :** Francois Weich

**wine of origin :** Breede River

**analysis :** alc : 13.5 % vol rs : 2.6 g/l pH : 3.23 ta : 6.14 g/l

**type :** White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

**ageing :** 2007 - 2008.

**in the vineyard :** Chardonnay grapes were the first grapes harvested in 2007 and were brought to the cellar in the first week of February. Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

### 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

**about the harvest:** Grapes were harvested at a very ripe stage between 23,5Â° - 25Â° Balling from a selection of vineyards in the Robertson Valley.

**in the cellar :** Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12Â°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

Oak maturation: 20% for 6 months

Fermentation temp: 13Â° - 15Â°C



# Robertson Winery

Robertson

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