

## Robertson Winery Colombard 2007

Fresh citrus fruit and rich melon characters give the wine a full rounded palate. The natural acidity follows through to a fresh and clean finish.

An early drinking wine to be enjoyed now with seafood, salmon, roast chicken, salads and pork. Serving temperature: 12 - 14°C.

**variety** : Colombard | 100% Colombard

**winery** : Robertson Winery

**winemaker** : Francois Weich

**wine of origin** : Robertson

**analysis** : alc : 12.57 % vol   rs : 5.5 g/l   pH : 3.23   ta : 5.95 g/l

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

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

**ageing** : 2006 - 2007

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

### 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 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

**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. 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. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.



**Robertson Winery**  
Robertson

023 626 3059  
www.robertsonwinery.co.za