

Robertson Winery Gewürztraminer 2007

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses. Serving temperature: 8Â° - 10Â°C.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 11.12 % vol rs : 44.8 g/l pH : 3.26 ta : 6.36 g/l

type : White **style :** Semi Sweet **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : 2007 - 2008.

in the vineyard : Our Gewurztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.

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.

about the harvest: Fruit was harvested early in the morning in the first week of March at 25Â° Balling from two specially selected grape growers in the Robertson Valley. Six tons of grapes per hectare were harvested from two vineyards.

in the cellar : Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15Â°C.



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