

## Robertson Winery Pinot Noir 2007

### To be released soon

A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry. Produced in an early drinking style with a touch of wood and a soft smooth finish.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta. Serving temperature: 12Â° - 14Â°C.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Robertson Winery

**winemaker :** Jacques Roux

**wine of origin :** Breede River

**analysis :** alc : 13.79 % vol rs : 4.3 g/l pH : 3.47 ta : 5.84 g/l

**type :** Red **style :** Dry

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

**ageing :** 2007 - 2008.

**in the vineyard :** There is currently only one Pinot Noir vineyard from which grapes are sourced for the Robertson Winery Pinot Noir. This vineyard is planted on colluvial soil with a good water holding capacity, on an eastern facing slope high in the foothills of the Prospect farm. The above-mentioned terroir is one of the most suitable for growing high quality Pinot Noir in the whole of the Robertson Wine Valley. Lots of effort goes into allowing the correct number of buds during pruning. This Pinot Noir vineyard is spur pruned to one bud spurs with a reasonably wide spacing to help counter the inherent fruitfulness of the cultivar. Correct canopy management combined with a deficit irrigation strategy and quite severe green harvesting after véraison are all management tools used in this vineyard to ensure suitable quality grapes. Harvesting the grapes at optimum ripeness is also essential for the best quality wine.

### 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:** Grapes were harvested at full ripeness between 23Â° - 26,5Â°  
Balling from one vineyard.

**in the cellar :** Fermentation happened in temperature controlled stainless steel tanks



at 24Â° - 28Â°C. The wine was matured on new French Oak for a few months to add weight and complexity.

## Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)

