

Robertson Winery Phanto Ridge Pinotage 2006

Rich aroma of plum and ripe banana, chocolate coffee and mocca with a lingering impression of chocolate and plum pudding. Soft, ripe tannins and well-integrated oak provide structure and a plushy textured mouth feel.

Serving temperature: 10Â° - 12Â°C.

variety : Pinotage | 100% Pinotage

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Breede River

analysis : alc : 14.13 % vol rs : 4.0 g/l pH : 3.50 ta : 6.33 g/l

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

pack : Bottle **closure** : Cork

ageing : Up to 7 years.

in the vineyard : Phanto Ridge Pinotage derives its balance and structure from the vineyard's situation on the north-facing slope at the foot of the Langeberg Mountains, with its shale soils that is rich in lime. Careful vineyard management resulted in a harvest of small, concentrated berries. The De Vries family, one of Robertson Winery's 35 member families, has owned the farm since 1997.

Composition: 100% Pinotage

Farm: Phanto Ridge

Soil type: Shale

Trellising: Four-wire Perold system

Water management: Regulated deficit irrigation resulting in small berries and concentration of flavour

Row direction: North to south

Viticulturist: Briaan Stipp

about the harvest: Harvest date: 4 February 2006

Harvest method: Hand-harvested in small baskets at 24,4Â° Balling/Brix

Yield: 6 tons per hectare

in the cellar : Fermentation took place in small open fermenters at 26Â° Celsius. The cap was punched down manually every 3 hours to extract colour and flavour.

Barrel maturation: 15 Months in new 225-litre barrels (80% French and 20% American oak)

Bottling date: 12 May 2007



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Robertson

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