

Robertson Winery Retreat Sauvignon Blanc 2007

This wine exhibits appealing aromas and flavours of ripe granadilla, pineapple and melon, with a touch of flintiness. The fine crisp natural acidity freshens the wine and adds structure; leading to clean, mineral finish with excellent length and finesse.

Serving temperature: 8Å° - 10Å°C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Breede River

analysis : **alc** : 13.5 % vol **rs** : 1.6 g/l **pH** : 3.18 **ta** : 5.86 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : 2 - 3 years.

in the vineyard : Retreat, a single vineyard with well-weathered shale soils, is the source of this Sauvignon Blanc. It is situated on a south-facing slope in the Riviersonderend mountain range at an altitude of 350 metres above sea level.

During summer this vineyard is cooled in the afternoons by southern ocean sea breezes, enabling an extended ripening season. This results in good quality fruit, with concentrated flavours and fine acidity. The farm has been owned by the De Wet family since 1896, one of Robertson Winery's 35 member families.

Farm: Retreat

Soil type: Well-weathered shale

Trellising: Four-wire Perold system

Water management: Regulated drip irrigation, resulting in small, concentrated berries

Row direction: North-west to south-east

Viticulturist: Briaan Stipp

about the harvest: The grapes were hand-harvested in small baskets at 23.5Å° Balling/Brix (24 BaumÅ©) on 2nd February 2007.

Yield: 11 tons per hectare

in the cellar : Fermentation: 17 days at 11Å° - 12Å°Celsius (Fermented dry)

Barrel maturation: No oak maturation

Bottling date: 6 July 2007



Robertson Winery

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