

Robertson Winery Range Cabernet Shiraz 2007

An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit and well-balanced wood integration all around.

Enjoy this wine now with roast beef, guinea fowl, roast chicken, stews, lamb, venison, pasta and steak.
Serving temperature: 12Å° - 14Å°C.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Robertson

analysis : alc : 13.48 % vol rs : 5.5 g/l pH : 3.44 ta : 6.42 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : 3 - 4 Years

in the vineyard :

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 year's 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 were conducive to good growth, effective canopies and excellent quality. The little bigger 2007 crop was 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.

Vineyards

Both the Cabernet Sauvignon and Shiraz berries were already chosen in the vineyard. The Cabernet Sauvignon vineyards grow in lime rich karoo soils, as well as in well weathered shale soils in the foothills of the Langeberg Mountains. The Shiraz vineyards are grown in lime rich karoo soils where regulated deficit irrigation in being used to control vine vigour and berry size. With both these varieties the crop level is controlled by canopy management actions, like shoot thinning and 'green harvest', if necessary.

about the harvest:

The Shiraz fruit was harvested from the third week of February and the Cabernet Sauvignon fruit was harvested from the last week of February.

Grapes were harvested at full ripeness between 24,5Å° - 26,5Å° Balling from a selection of vineyards.

in the cellar : Cold soaking on the Cabernet Sauvignon happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks. The Cabernet Sauvignon



was matured on French Oak for 8 months and 30% of the Shiraz was matured on American Oak for 8 months prior to blending.

Robertson Winery

Robertson

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