

Robertson Winery Chenin Blanc 2008

An appealing light straw colour. Full bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serving temperature: 8Â°- 10Â°C

variety : Chenin Blanc | 100% Chenin Blanc

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 12.7 % vol rs : 6.8 g/l pH : 3.39 ta : 5.99 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : Cellaring Potential: 2008- 2009

in the vineyard : **Vintage**

The run-up to the 2008 vintage was one with a lot of challenges for viticulturists and growers alike. Much more than the average rainfall during spring and early part of summer contributed to vineyards growing more vigorously. We were able to overcome these challenges by applying stricter and more frequent canopy management actions.

A new very accurate 14 day weather and disease forecasting model also enable us to manage growth by adjusting irrigation applications downward in advance when rain was forecasted. Mother Nature brought us a season which was cooler from the later part of spring right through to harvest. These cooler growing conditions, especially the cooler night temperatures did influence the 2008 grape and wine quality very positively.

One would think that the more vigorous growing conditions would have impacted negatively on white wine quality, but with the correct management in the vineyard, the correct optimum ripeness decisions and leading winemaking practices we are proud to say that the overall white wine quality for 2008 is up there with the best!

Vineyards

The fruit was sourced from 35 specially chosen grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March. Our Chenin Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from north west to south east to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

about the harvest: Grapes were harvested between 21Â° - 22Â° Balling from a selection of vineyards.



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