

Robertson Winery Colombard 2008

Fresh citrus fruit and rich melon characters give the wine a full rounded palate. The natural acidity follows through to a fresh and clean finish.

An early drinking wine to be enjoyed now with seafood, salmon, roast chicken, salads and pork. Serving temperature: 12 - 14°C.

variety : Colombard | 100% Colombard

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 7.0 g/l pH : 3.23 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

ageing :

2008 - 2009

in the vineyard :

Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280mm is supplemented by controlled drip irrigation from the Breede River.

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 were cooler from the later part of spring right through to harvest. This cooler growing conditions, especially the cooler night time 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 red 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 red wine quality for 2008 is up there with the best!

about the harvest: Fruit was harvested very early in the morning from the last week of February to the middle of March from 35 specially selected grape growers in the Robertson Valley. The wine was harvested at optimum flavour from a selection of vineyards.

in the cellar : Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.



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