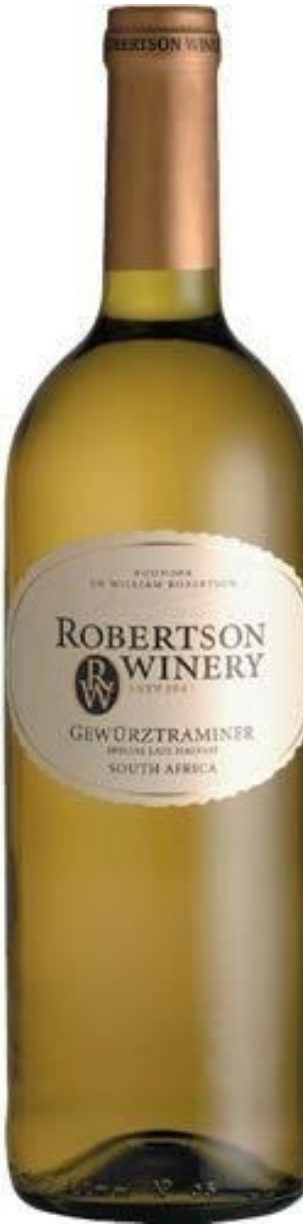
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# Robertson Winery Gewürztraminer 2008

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses. Serving temperature: 8Â° - 10Â°C.




**variety :** Gewurztraminer | 100% Gewurztraminer
**winery :** Robertson Winery
**winemaker :** Francois Weich
**wine of origin :** Robertson
**analysis :** **alc :** 12.63 % vol **rs :** 47.0 g/l **pH :** 3.57 **ta :** 5.7 g/l
**type :** White **style :** Semi Sweet **body :** Full **taste :** Fruity
**pack :** Bottle **closure :** Cork

**ageing :**

2008 - 2009

**in the vineyard :**
Our GewÃ¼rztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.

**Vintage**
The run-up to the 2008 vintage was one with a lot of challenges for viticulturists and growers alike. Much more that 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 coolers 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 early in the morning in the first week of March at 25Â° Balling from two specially chosen grape growers in the Robertson Valley. Six tons of grapes per hectare were harvested from two vineyards.

**in the cellar :** Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15Â°C.

## Robertson Winery
Robertson

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