

Robertson Winery Merlot 2007

Rich, dark red colour with ripe punchy plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

Enjoy now with roast chicken, beef, lamb, pasta and steak. Serving temperature: 12Â° - 14Â°C.

variety : Merlot | 100% Merlot

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Robertson

analysis : alc : 13.28 % vol rs : 6.3 g/l pH : 3.51 ta : 5.71 g/l

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

pack : Bottle **closure :** Cork

ageing : 2 - 3 years.

in the vineyard : Merlot by nature is very sensitive to heat and prefers cooler areas; therefore we plant our Merlot on the lower mountain slopes in deep Karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions.

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 years 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 conducive were contusive to good growth, effective canopies and a little bigger crop of excellent quality. The bigger crop is 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 â€” both red and white.

about the harvest: Grapes were harvested at full ripeness between 24,5Â° - 26,5Â°
Balling from a selection of vineyards.

in the cellar : Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 24Â°C for 7 days. Eighty percent of the wine was matured on French oak and twenty percent on American oak for 7 months to add weight and complexity.



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