

## Robertson Winery Sauvignon Blanc 2008

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 :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Robertson Winery

**winemaker :** Francois Weich

**wine of origin :** Robertson

**analysis :** alc : 12.64 % vol rs : 4.5 g/l pH : 3.34 ta : 6.14 g/l

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

**pack :** Bottle **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 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 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**

Sauvignon blanc grapes were harvested very early in the morning from the last week of January until the end of February.

The vast majority of our Sauvignon Blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the very sensitive Sauvignon Blanc in these soils and using a north west to south east row direction helps to buffer the vines against unfavorable weather conditions, such as heat waves. Some vineyards are managed to be a bit more vigorous in growth, with a slightly denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot thinned more severely to create an more open canopy. This enhances the synthesis of terpenes which are responsible for the tropical fruit characters, typical of Sauvignon Blanc.

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**about the harvest:** Grapes were harvested between 22Â° - 23Â°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the



delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12Â°C.

## Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)