

## Robertson Winery Wolfkloof Shiraz 2006

Mulberry, cinnamon and clove aromas combine with flavours of blackberries and spice on the palate. Soft, ripe tannins and well-integrated oak provide structure and a plushly textured mouth-feel. Serving temperature: 10Â° - 12Â°C.

**variety** : Shiraz | 100% Shiraz  
**winery** : Robertson Winery  
**winemaker** : Jaques Roux  
**wine of origin** : Breede River  
**analysis** : alc : 15.0 % vol rs : 3.5 g/l pH : 3.32 ta : 6.6 g/l  
**type** : Red **style** : Dry **taste** : Fragrant **wooded**  
**pack** : Bottle **closure** : Cork

**ageing** : 5 to 7 years

**in the vineyard** : The Wolfkloof Shiraz derives its balance and structure from the vineyard's situation on the cool south-facing slope at the foot of the Langeberg Mountains, with its water-retaining Oakleaf soils. Careful vineyard management resulted in a harvest of small, concentrated berries. The farm has been owned by the Viljoen family, one of Robertson Winery's 35 member families, since 1886.

Farm: Wolfkloof  
Soil type: Deep Oakleaf  
Trellising: Five-wire Perold system  
Water management: Regulated deficit irrigation resulting in small berries and concentration of flavour  
Row direction: South-east to north-west  
Viticulturist: Briaan Stipp

**about the harvest**: The grapes were hand-harvested in small baskets at 26,5Â° Balling/Brix (14.5 Baumé) in mid March 2006.  
Yield: 6 tons per hectare

**in the cellar** : Fermentation took place in small open fermenters at 28Â° - 30Â° Celsius. The cap was punched down manually every 3 hours to extract colour and flavour. Barrel maturation: 25 Months in new 225-litre barrels (30% new barrels and the remainder in second and third fill)  
Bottling date: 17 July 2008



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