

Robertson Winery Pinotage 2008

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

variety : Pinotage | 100% Pinotage

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis :

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : 2 - 3 years.

in the vineyard : The fruit was sourced from 35 specially chosen grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially chosen grape growers in the Robertson Valley.

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 year's 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 were conducive to good growth, effective canopies and excellent quality. The little bigger 2007 crop was 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 - both red and white.

about the harvest: Grapes were harvested at full ripeness between 23.5Å° - 26.5Å° Balling from a selection of vineyards. Average yield was 10 - 14 tons/ha.

in the cellar : Malolactic fermentaion took place in temperature-controlled stainless steel tanks. Wine was matured on wood for 4 months to add weight and complexity before stabilization and bottling.



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