

Robertson Winery Wolfkloof Shiraz 2007

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: 10Å° - 12Å°C.

variety : Shiraz | 100% Shiraz
winery : Robertson Winery
winemaker : Jaques Roux
wine of origin : Breede River
analysis : **alc** : 15.65 % vol **rs** : 2.8 g/l **pH** : 3.6 **ta** : 6.5 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 26,5Å° Balling/Brix (14.5 BaumÅ©) in mid March 2006.
Yield: 6 tons per hectare

in the cellar : Fermentation took place in small open fermenters at 28Å° - 30Å° 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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