

Robertson Winery Kings River Chardonnay 2008

Rich open aromas of fresh citrus and lime with hints of oatmeal and butterscotch. The palate is ripe pineapple and melon, complemented by full-bodied soft varietal fruit, giving a generous texture with a long full flavoured soft finish.

Serving temperature: 10Â° - 12Â°C.

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.39 ta : 6.36 g/l

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

pack : Bottle **closure :** Cork

ageing : 3 to 5 years

in the vineyard : Carefully judged vineyard selection has provided a solid fruit foundation for this Chardonnay. Fruit was sourced from a premium block on the Kings River farm that is owned by the Colyn family since 1880, one of Robertson Winery's 35 member families. The well-weathered deep Karoo soil on this farm with its generous lime content, adds an underlying richness and complexity to this unique wine.

Farm: Kings River

Soil type: Well weathered deep Karoo soils with generous lime content.

Trellising: Four-wire Perold system

Water management: Regulated drip irrigation, resulting in small, concentrated berries

Row direction: North-west to south-east

Viticulturist: Briaan Stipp

about the harvest: Hand-harvested in small baskets at 24Â° Balling in the first week of March 2007.

Yield: 6 tons per hectare

in the cellar : 11 Months in new and second fill 225L French Barrels.

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Robertson

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