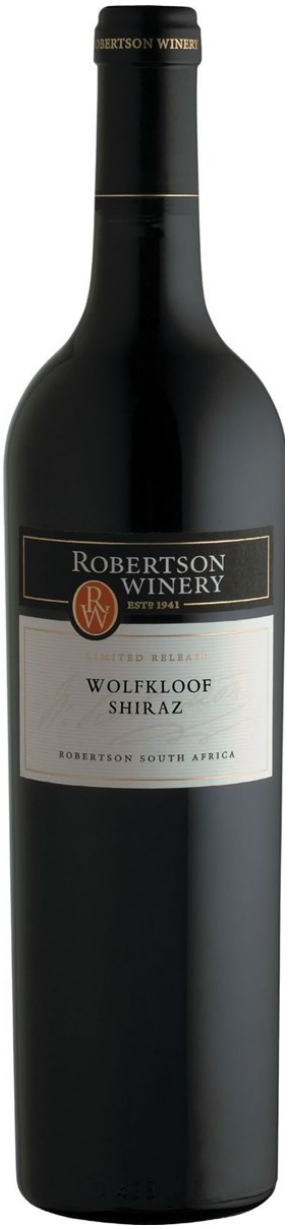
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RW Vineyard Selection Wolfkloof Shiraz 2007

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 mouthfeel.

Serving Temp: 10° - 12° CAllergens: Contains Sulphites



variety : Shiraz | 100% Shiraz
winery : Robertson Winery
winemaker : Jaqcues 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

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Cellaring Potential: 5 to 9 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. 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: Careful vineyard management resulted in a harvest of small, concentrated berries.

Harvest Date: End March 2007
Harvest Method: Hand harvested in small baskets at 27.5° Balling/Brix (14.5 Baumé)
Yield: 6 t/ha

in the cellar : Fermentation: Fermentation took place in small open fermenters at 28° - 30° C. The cap
was punched down manually every 4 hours to extract colour and flavour.
Barrel maturation 21 Months in 225 litre barrels (40% new barrels and the remainder in second and third fill)
Bottling Date: 18 March 2009

Robertson Winery

Robertson

023 626 3059
www.robertsonwinery.co.za