

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° C Allergens: Contains Sulphites

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

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)

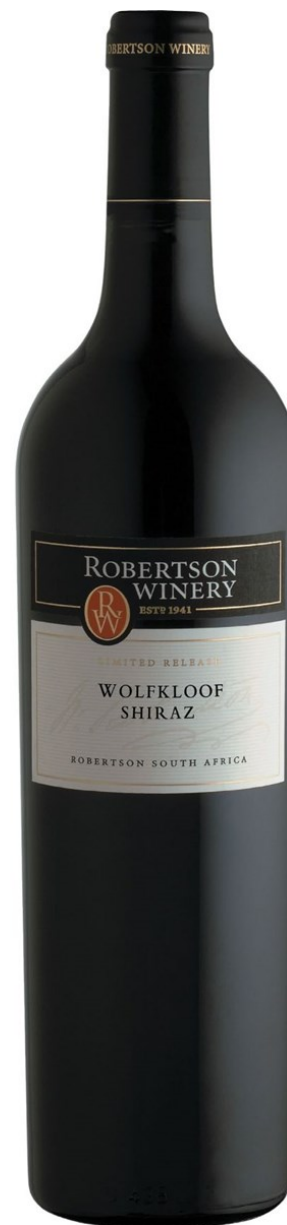
Yield: 6 t/ha

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