

RW Vineyard Selection Phanto Ridge Pinotage 2007

Rich aroma of plum and ripe banana, chocolate, coffee and mocca with a lingering impression of chocolate and plum pudding. Soft, ripe tannins and well-integrated oak provide structure and a plushy textured mouth feel.

Serving Temp: 10° - 12° C Allergens: Contains Sulphites

variety : Pinotage | 100% Pinotage

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Robertson

analysis : **alc** : 14 % vol **rs** : 4.5 g/l **pH** : 3.53 **ta** : 5.90 g/l

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Cellaring Potential: 5 to 7 years

in the vineyard : Phanto Ridge Pinotage derives its balance and structure from the vineyards situated on the north-facing slope at the foot of the Langeberg Mountains, with its shale soils that is rich in lime. The De Vries family, one of Robertson Winery's 35 member families, has owned the farm since 1997.

Farm: Phanto Ridge

Soil type: Shale

Trellising: Four-wire Perold system

Water management: Regulated deficit irrigation resulting in small berries and concentration of flavour

Row direction: North to south

Viticulturist: Briaan Stipp

about the harvest: Careful vineyard management resulted in a harvest of small, concentrated berries.

Harvest Date: 5 February 2007

Harvest Method: Hand harvested in small baskets at 25.4° Balling/Brix

Yield: 6 t/ha

in the cellar : Fermentation: Fermentation took place in small open fermenters at 26° C. The cap was punched down manually every 3 hours to extract colour and flavour.

Barrel Maturation: 15 Months in new 225 litre barrels (80% French and 20% American oak)

Bottling Date: 23 October 2008



Robertson Winery

Robertson

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