

## RW Vineyard Selection Kings River Chardonnay 2009

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

**variety** : Chardonnay | 100% Chardonnay

**winery** : Robertson Winery

**winemaker** : Jacques Roux

**wine of origin** : Robertson

**analysis** : alc : 13.63 % vol rs : 3.6 g/l pH : 3.36 ta : 6.12 g/l

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

**pack** : Bottle **size** : 0 **closure** : Cork

Chardonnay du-Monde 2011 - Silver

Michelangelo CCL International Wine Awards - Gold Medal

**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**: Harvest Date: Last week of March 2009

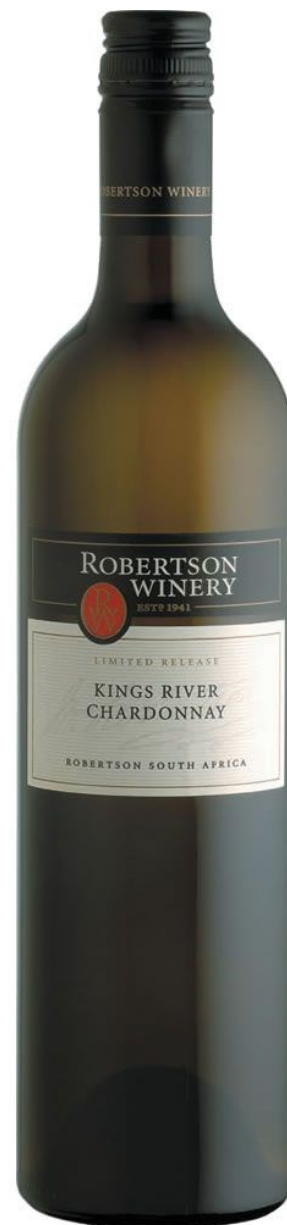
Harvest Method: Hand harvested in small baskets at 24° Balling/Brix (24 Baumé)

Yield: 6t/ha

**in the cellar** : Fermentation: 100% Barrel fermented; 100% Natural fermentation

Barrel Maturation: 11 Months in new and second fill 225 litre French barrels

Bottling Date: 21 July 2010



### Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)