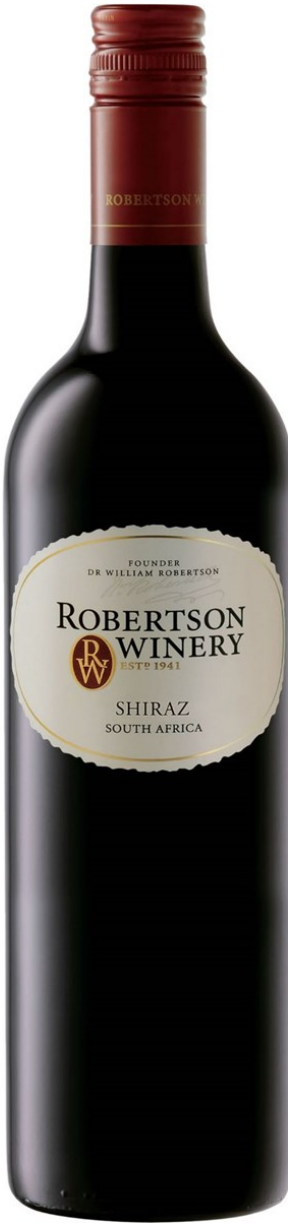
wine.co.za
easiest way to buy wine

RW Winery Range Shiraz 2009

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones. Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

Serving Temp: 12° - 14°Allergens: Contains Sulphites



variety : Shiraz | 100% Shiraz
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 14.03 % vol **rs :** 4.5 g/l **pH :** 3.51 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 2 - 3 Years

in the vineyard : Vintage
The 2009 vintage promises wines of outstanding quality. The biggest feature of the 2008/09 season was the very cool weather conditions during the latter part of spring, right through the summer, prevailing up to the second half of February. The average temperatures measured at the Robertson Agricultural Research station confirms this, with October through to February being on average between 1.1° C and 2.3° C cooler than the long term average.

Heavy rain during the beginning of November resulted in vigorous growth that necessitated additional canopy management. Little or no rain through the rest of the ripening period enabled growers to control growth and berry size with regulated deficit irrigation.

The crop size of the later flowering varieties, including Sauvignon Blanc and most of the red wine varieties, are smaller than in 2008, due to the November rain. The positive effect of the cooler ripening conditions is evident in the wines, with white wines having very pronounced varietal aromas and red wines showing beautiful intense colour with excellent aroma and flavour components.

Vineyards
Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime.

This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

about the harvest: An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 specially selected grape growers in the Robertson Valley.

Grapes were harvested at full ripeness between 24.5° - 26.5° Balling from a selection of vineyards with the average age of vines between 7 and 9 years.

in the cellar : The wine was fermented in temperature controlled stainless steel tanks at 28° C for 9 days to retain a delicate fruit component and to add body and weight. 80% of the wine was aged on French Oak and 20% on American Oak for 6 months.

Robertson Winery

Robertson
023 626 3059
www.robertsonwinery.co.za