

Robertson Winery Range Cabernet Sauvignon 2009

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

Enjoy with roast beef, stews, lamb, venison, pasta and steak. Serving temperature: 12° - 14° C Allergens: Contains Sulphites

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Robertson

analysis : alc : 13.42 % vol rs : 6.5 g/l pH : 3.71 ta : 5.53 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° - 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.

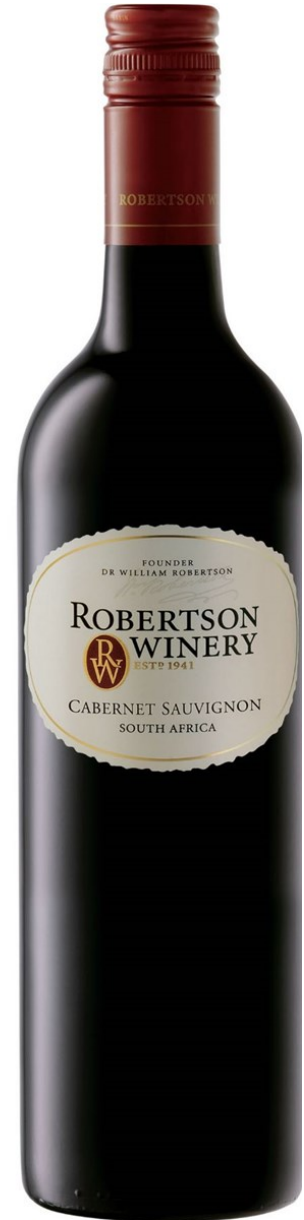
The crop size of the later flowering varieties, including Sauvignon Blanc and most of the red wine varieties, are smaller than in 2008, due to the November rain. The positive effect of the cooler ripening conditions is evident in the wines, with white wines having very pronounced varietal aromas and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

Vineyards

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep, cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially selected grape growers in the Robertson Valley.

about the harvest: Grapes were harvested at full ripeness between 24.5° - 27° Balling from a selection of vineyards.

in the cellar : Fermentation took place in temperature-controlled stainless steel tanks at 28° C for 4 days. The wine was matured on French Oak for 4 months to add weight and complexity.



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Robertson

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