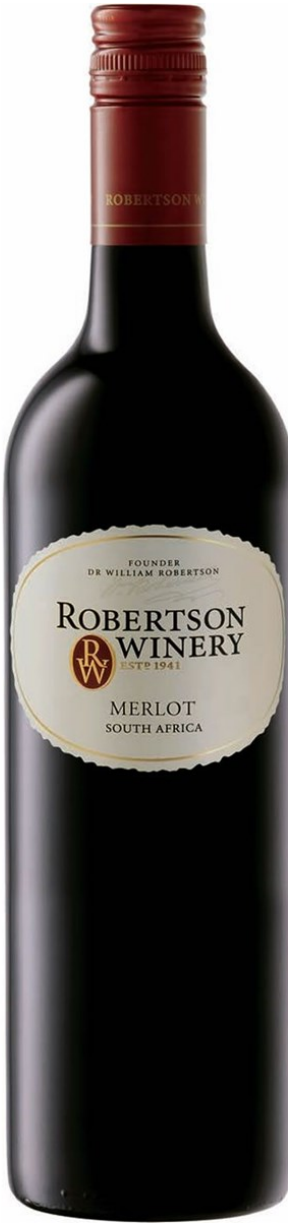
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RW Winery Range Merlot 2010

Rich, dark red colour with ripe punchy plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

Enjoy now with roast chicken, beef, lamb, pasta and steak. Serving Temp: 12° - 14° C.Allergens: Contains Sulphites



variety : Merlot | 100% Merlot
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 13.33 % vol **rs :** 2.7 g/l **pH :** 3.25 **ta :** 5.47 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 2010 vintage again promises wines of excellent quality. Following a good winter with above average rainfall, the growing season commenced with cooler than average temperatures, above average rainfall and substantial wind. These conditions prevailed until November and as a result the vineyard growth was moderate and Downy mildew a threat.

Our efficient disease forecasting model assisted growers to react proactively to prevent crop losses. Contrary to the global warming trend, the cool conditions continued through the harvest period with only a few hot days in-between. From December the rainy weather abated with the exception of a thunderstorm and heavy rain during February.

The drier weather meant healthy grapes of excellent quality delivered to the cellar but due to the moderate growth and high wind, the berry size was reduced allowing for a smaller crop with excellent concentration of flavour and colour.

Vineyards
Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions.

Severe shooting thinning followed by crop control after veraison is necessary to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot.

Our Merlot vines are planted mainly South East - North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season.

Irrigation is supplemented by controlled drip irrigation from the Breede River. Fruit was harvested from the last week of February from 35 specially selected grapes growers in the Robertson Valley.

about the harvest: Grapes were harvested at full ripeness between 24.5° - 26.5° Balling from a selection of vineyards.

in the cellar : Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction.Fermentation took place in temperature controlled stainless steel tanks at 24° C for 7 days. The wine was matured on French Oak for 4 months to add weight and complexity.

Robertson Winery

Robertson

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www.robertsonwinery.co.za