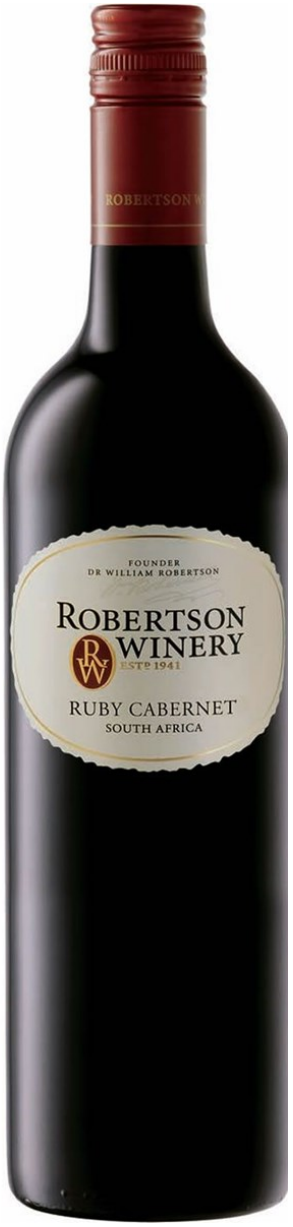
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RW Winery Range Ruby Cabernet 2010

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium-bodied and rich in flavour with very soft tannins which makes the wine approachable within just a couple of months after the vintage.

Complements beef roast, chicken roast, stews, lamb, venison, pasta and steak. Serving Temp: 12° - 14°
CAllergens: Contains Sulphites



variety : Ruby Cabernet | 100% Ruby Cabernet
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 12 % vol **rs :** 2.2 g/l **pH :** 3.48 **ta :** 5.27 g/l
type : Red **style :** Dry **body :** Medium
pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 2 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
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: The wine was harvested at optimum flavour from a selection of vineyards.

in the cellar : Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending.

Robertson Winery
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