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RW Winery Range Viognier 2008

This Viognier from Robertson Winery shows a rich medley of fresh apricot, peach and lemon aromas that follow through to the smooth, slightly oily palate with a lingering aftertaste.

It's a full flavoured wine that would be the ideal partner to a range of stir-fries, pasta and grilledfish dishes.Serving Temp: 8° - 10° CAllergens: Contains Sulphites



variety : Viognier | 100% Viognier
winery : Robertson Winery
winemaker : Jacques Roux
wine of origin : Robertson
analysis : **alc :** 13.35 % vol **rs :** 2.7 g/l **pH :** 3.13 **ta :** 5.84 g/l
type : White **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 3 - 4 Years

in the vineyard : Vintage
The run-up to the 2008 vintage was one with a lot of challenges for viticulturists and growers alike. Much more than the average rainfall during spring and early part of summer contributed to vineyards growing more vigorously. We were able to overcome these challenges by applying
stricter and more frequent canopy management actions.

A new very accurate 14 day weather and disease forecasting model also enabled us to manage growth by adjusting irrigation applications downward in advance when rain was forecasted. Mother Nature brought us a season which was cooler from the later part of spring right through to harvest.

This cooler growing conditions, especially the cooler night time temperatures did influence the 2008 grape and wine quality very positively. One would think that the more vigorous growing conditions would have impacted us negatively, but with the correct management in the vineyard, the correct optimum ripeness decisions and leading winemaking practices we are proud to say that the overall red and white wine quality for 2008 is up there with the best!

Vineyards
The grapes were sourced from only two vineyards, the one located on the gravelly hills near Ashton, and the other on red Karoo soils near McGregor. Careful canopy management and irrigation were used to control the vigour and to ensure optimum canopy efficiency. This also optimized the microclimate within the vineyard, providing the ideal conditions for the varietal to flourish.

about the harvest: The grapes were harvested at 24.5° Balling from both vineyards on the 28th February and 3rd March 2008.
Yield: 10tons

in the cellar : Fermentation took place in tanks and barrel to allow for maximum wood extraction. No malolatic fermentation took place but the wine was left on its lees for 3 months, with batonnage executed every two weeks for the first two months to give the wine richness and complexity.

Robertson Winery
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