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RW Winery Range Chenin Blanc 2010

An appealing light straw colour. Light with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serving Temp: 8° - 10° CAllergens: Contains Sulphites



variety : Chenin Blanc | 100% Chenin Blanc
winery : Robertson Winery
winemaker : Francois Weich
wine of origin : Robertson
analysis : **alc :** 13.34 % vol **rs :** 6.0 g/l **pH :** 3.14 **ta :** 5.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 2010 - 2011

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 chosen 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.

Our Chenin Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from north west to south east to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

about the harvest: Grapes were harvested between 21° - 22° Balling from a selection of vineyards.

in the cellar : Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at between 13° - 14° C.

Robertson Winery

Robertson
023 626 3059
www.robertsonwinery.co.za