

RW Winery Range Chardonnay 2009

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

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

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 13.38 % vol rs : 5.5 g/l pH : 3.0 ta : 6.07 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 2009 - 2010

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° C - 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

Chardonnay grapes were the first grapes harvested in 2008 and were brought to the cellar in the first week of February. Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

about the harvest: Grapes were harvested at a very ripe stage between 23.5° - 25° Balling from a selection of vineyards in the Robertson Valley.

in the cellar : 20% percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12° C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.



Robertson Winery
Robertson

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