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RW Winery Range Beaukett 2010

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish.

Complements spicy curry and strong flavoured foods. Serving temperature: 8° - 10° CAllergens: Contains Sulphites



variety : Colombard | Colombard, Muscadel
winery : Robertson Winery
winemaker : Francois Weich
wine of origin : Robertson
analysis : **alc :** 10.84 % vol **rs :** 20 g/l **pH :** 3.16 **ta :** 5.24 g/l
type : White **style :** Semi Sweet **body :** Medium **taste :** Fragrant
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
Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280 mm is supplemented by controlled drip irrigation from the Breede River.

about the harvest: Fruit was harvested very early in the morning from the last week of February to the middle of March from 35 specially selected grape growers in the Robertson Valley.

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. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.

Oak Maturation: nil
Fermentation Temp: 14° - 15° C.

Robertson Winery

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