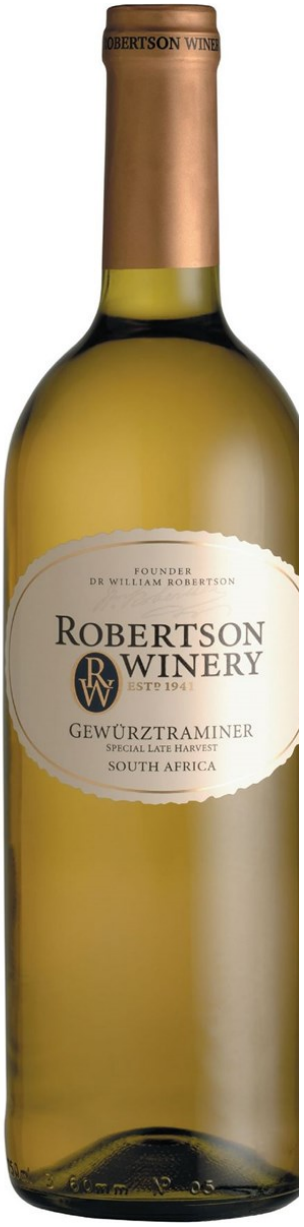
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RW Winery Range Gewürztraminer NLH 2009

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses. Serving temperature: 8° - 10° CAllergens: Contains Sulphites



variety : Gewurztraminer | 100% Gewurztraminer
winery : Robertson Winery
winemaker : Francois Weich
wine of origin : Robertson
analysis : **alc :** 12.23 % vol **rs :** 44.6 g/l **pH :** 3.3 **ta :** 5.57 g/l
type : White **style :** Semi Sweet **body :** Full **taste :** Fruity
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° - 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
Our Gewürztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.

about the harvest: Fruit was harvested early in the morning in the first week of March at 25° Balling from two specially selected grape growers in the Robertson Valley.

in the cellar : Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15° C.

Robertson Winery

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