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RW Winery Range Pinotage 2010

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.



variety : Pinotage | 100% Pinotage
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 13.04 % vol **rs :** 1.0 g/l **pH :** 3.52 **ta :** 5.39 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : 2 - 3 years.

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 is sourced from 35 specially selected grape growing families in the Robertson Valley. The Pinotage vineyards are grown in the lime rich karoo soils with fairly high clay content. This soil enables growers to use regulated deficit irrigation to control vine vigour and berry size. Pinotage quality benefits a lot if quite severe water deficit are induced between berry set and veraison. After a strict vineyard selection the selected fruit was harvested from middle February to first week in March.

about the harvest: Grapes were harvested at full ripeness between 23.5° - 26.5° Balling from a selection of vineyards. Average yield was 10 - 14 tons/ha.

in the cellar : Malolactic fermentaion took place in temperature-controlled stainless steel tanks. Wine was matured on wood for 3 months to add weight and complexity before stabilizationand bottling.

Robertson Winery
Robertson
023 626 3059
www.robertsonwinery.co.za