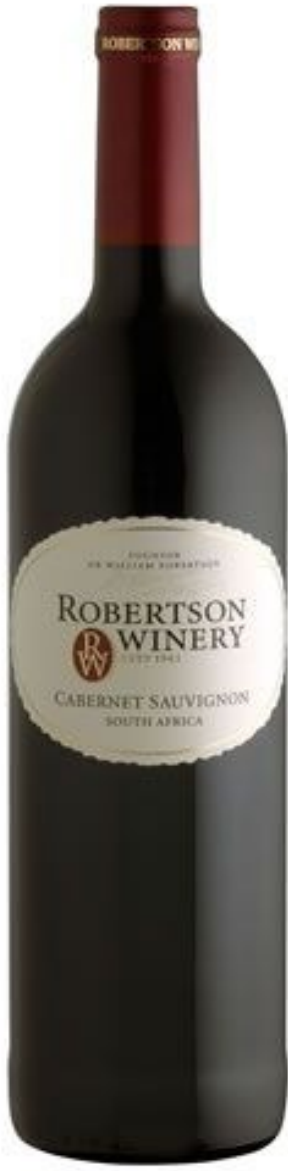
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RW Winery Range Cabernet Sauvignon 2010

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak. Serving temperature: 12° - 14° C.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 13.05 % vol **rs :** 7.3 g/l **pH :** 3.59 **ta :** 5.65 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **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 was sourced from 35 specially selected 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.

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

Grapes were harvested at full ripeness between 24.5° - 27° Balling from a selection of vineyards.

Yield (ton/ha): 10 Tons

in the cellar : Fermentation took place in temperature-controlled stainless steel tanks at 28° Celsius for 4 days. The wine was matured on French Oak for 4 months to add weight and complexity.

Robertson Winery

Robertson
023 626 3059
www.robertsonwinery.co.za