

RW Winery Range Chardonnay 2010

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° C Allergens: Contains Sulphites

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 13.34 % vol rs : 6.6 g/l pH : 3.5 ta : 5.32 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 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

Chardonnay is an early ripening variety and the first Chardonnay grapes were harvested and brought to the cellar during the first week of February. Our Chardonnay vines are mostly planted higher on the foothills of the mountains, on gravelly Karoo soils with some clay and lime fractions. The high lime content ensures a healthy well-drained growing medium for our vines. It also ensures that the expression of Chardonnay character is enhanced.

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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