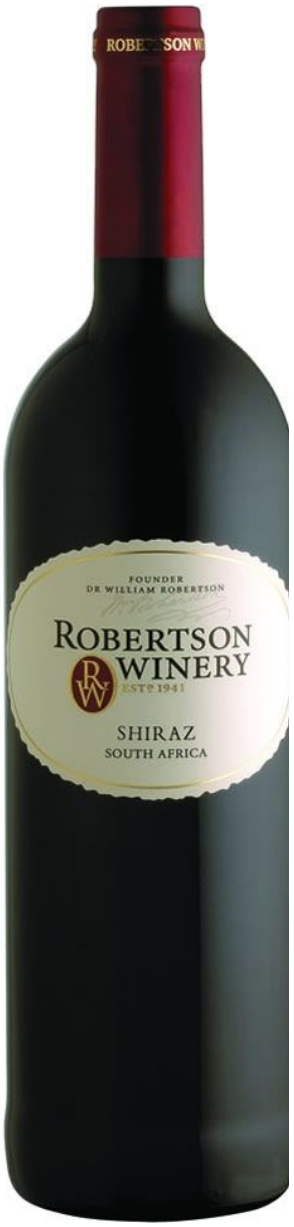
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RW Winery Range Shiraz 2010

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.Serving Temp: 12° - 14°Allergens: Contains Sulphites



variety : Shiraz | 100% Shiraz
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 13.58 % vol **rs :** 2.6 g/l **pH :** 3.62 **ta :** 5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 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
Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime. An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

about the harvest: Grapes were harvested at full ripeness between 24.5° - 26.5° Balling from a selection of vineyards with the average age of vines between 7 and 9 years.

in the cellar : The wine was fermented in temperature controlled stainless steel tanks at 28° C for 9 days to retain a delicate fruit component and to add body and weight. 80% of the wine was aged on French Oak and 20% on American Oak for 6 months.

Robertson Winery

Robertson
023 626 3059
www.robertsonwinery.co.za