

RW Winery Range Sauvignon Blanc 2012

Full-bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serving temperature: 8° - 10°C
Allergens: Contains Sulphites

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 12.19 % vol rs : 4.0 g/l pH : 3.29 ta : 5.9 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Cork

ageing : Cellaring Potential: 2012 - 2013

in the vineyard : The vast majority of our Sauvignon blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the very sensitive Sauvignon blanc in these soils and using a northwest to southeast row direction helps to buffer the vines against unfavourable weather conditions, such as heat waves. Some vineyards are managed to be a bit more vigorous in growth, with a slightly denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot thinned more severely to create an more open canopy. This enhances the synthesis of terpenes which are responsible for the tropical fruit characters, typical of Sauvignon Blanc.

Vintage

The 2012 vintage will be recorded as one of the most memorable of the recent past. Above average yields of superb quality excited growers and winemakers alike. After an exemplary winter with enough cold weather and sufficient rain, bud break commenced at the end of August.

Bud break was very even and due to the absence of strong winds initial growth was good. The favourable weather continued through to December, which was very positive for the flowering period. Warm conditions came early in January, but did not affect the quality or quantity of the grapes. Excellent weather during harvest ensured that absolute healthy grapes of outstanding quality could be delivered at the winery.

about the harvest: Sauvignon blanc grapes were harvested very early in the morning from the last week of January until the end of February.

Grapes were harvested between 22° - 23° Balling from a selection of vineyards.

Yield: 14 tons

in the cellar : Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12°C.



Robertson Winery

Robertson

023 626 3059

www.robertsonwinery.co.za