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RW Winery Range Chenin Blanc 2012

An appealing light straw colour. Light with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance.

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



variety : Chenin Blanc | 100% Chenin Blanc
winery : Robertson Winery
winemaker : Francois Weich
wine of origin : Robertson
analysis : **alc :** 12.64 % vol **rs :** 6.6 g/l **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : 2012 - 2013

in the vineyard : The fruit was sourced from 35 specially chosen 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. Fruit was harvested very early in the morning from the last week of February to the middle of March.

Our Chenin Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from north west to south east to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

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: Grapes were harvested between 21° - 22° Balling from a selection of vineyards.

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 between 13°C.

Robertson Winery
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