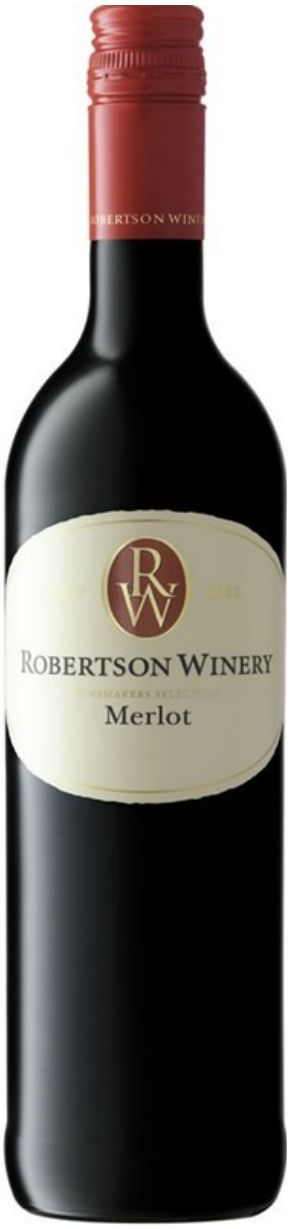
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RW Winery Range Merlot 2012

Rich, dark red colour with ripe punchy plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

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



variety : Merlot | 100% Merlot
winery : Robertson Winery
winemaker : Jacques Roux, Thys Loubser and Olivia Poonah
wine of origin : Robertson
analysis : **alc :** 13.33 % vol **rs :** 2.7 g/l **pH :** 3.25 **ta :** 5.47 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 2 - 3 years

in the vineyard : Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions. Severe shooting thinning followed by crop control after veraison is necessary to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot. Our Merlot vines are planted mainly South East - North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River. Fruit was harvested from the last week of February from 35 specially selected grapes growers in the Robertson Valley.

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 at full ripeness between 24.5° - 26.5° Balling from a selection of vineyards.

in the cellar : Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction.Fermentation took place in temperature controlled stainless steel tanks at 24°C for 7 days. The wine was matured on French oak for 4 months to add weight and complexity.

Robertson Winery
Robertson
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