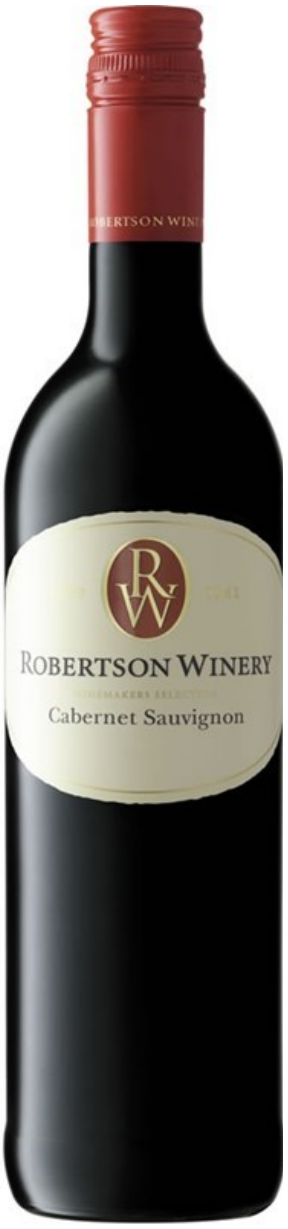
wine.co.za
easiest way to buy wine

RW Winery Range Cabernet Sauvignon 2011

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

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



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 13.59 % vol **rs :** 6.97 g/l **pH :** 3.5 **ta :** 6.04 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 2 - 3 years

in the vineyard : The fruit was sourced from 35 specially selected 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.

Vintage
The 2011 vintage resulted in wines of excellent flavour and complexity. After a cold winter, temperatures rose during the latter part of August ensuring even bud break. The absence of strong North Westerly winds during the initial growing season meant strong vine growth. Vine vigour and berry size could be controlled with regulated deficit irrigation.

Although the first week of January was warm, night time temperatures cooled enough for the grapevines to recuperate effectively. The option of irrigating helped growers to manage warmer spells. Rain influenced decisions made during the first part of harvest. The remainder of the harvest saw fine weather and healthy grapes of excellent quality delivered to the cellar.

about the harvest: Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially selected grape growers in the Robertson Valley.
Grapes were harvested at full ripeness between 24.5° - 27° Balling from a selection of vineyards.

Yield (ton/ha): 10 Tons

in the cellar : Fermentation took place in temperature-controlled stainless steel tanks at 28° Celsius for 4 days. The wine was matured on French oak for 4 months to add weight and complexity.

Robertson Winery

Robertson
023 626 3059
www.robertsonwinery.co.za