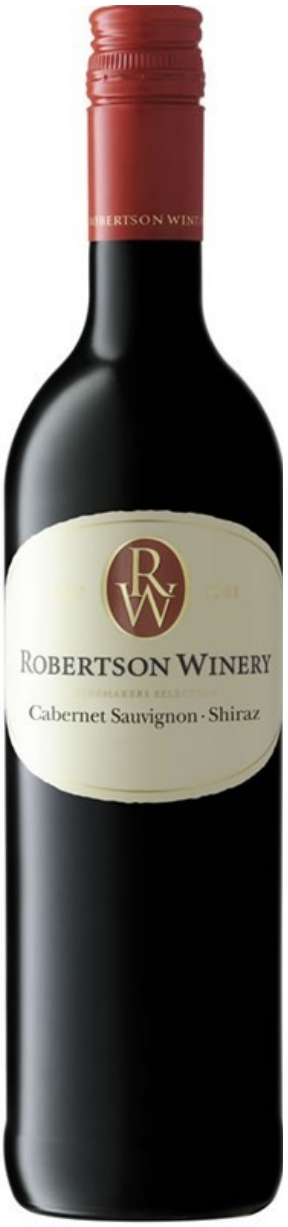
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RW Winery Range Cabernet Sauvignon Shiraz 2011

An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit and well-balanced wood integration all around.

Enjoy this wine now with roast beef, guinea fowl, roast chicken, stews, lamb, venison, pasta and steak.
Serving Temp: 12° - 14°CAllergens: Contains Sulphites



variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz
winery : Robertson Winery
winemaker : Lolly Louwrens
wine of origin : Robertson
analysis : **alc :** 13.42 % vol **rs :** 3.72 g/l **pH :** 3.33 **ta :** 5.74 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Cellaring Potential: 3 - 4 Years

in the vineyard : Both the Cabernet Sauvignon and Shiraz berries for this blend were already selected in the vineyard. The Cabernet Sauvignon vineyards grow in lime rich karoo soils, as well as in well weathered shale soils in the foothills of the Langeberg Mountains. The Shiraz vineyards are grown in lime rich karoo soils where regulated deficit irrigation is being used to control vine vigour and berry size. With both these varieties the crop level is controlled by canopy management actions, like shoot thinning and "green harvest", if necessary.

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: The Shiraz fruit was harvested from the third week of February and the Cabernet Sauvignon fruit was harvested from the last week of February.
Both Shiraz and Cabernet Sauvignon grapes were harvested at full ripeness between 24.5° - 26.5° Balling from a selection of vineyards.
Yield: 10 tons per hectare

in the cellar : Cold soaking on the Cabernet Sauvignon happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks. The Cabernet Sauvignon was matured on French Oak for 8 months and 30% of the Shiraz was matured on American Oak for 8 months prior to blending.

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