wine.co.za
easiest way to buy wine

RW Winery Range Pinot Grigio 2012

Wonderfully pleasant and fresh on the taste with a pale green hue. Tropical fruit flavours of ripe pineapple and and melon greet the palate ending with an aftertaste that is well rounded and creamy.

Serving Temperature: 8° - 10°C Allergens: Contains Sulphites



variety : Pinot Gris | 100% Pinot Gris
winery : Robertson Winery
winemaker : Francois Weich
wine of origin : Robertson
analysis : **alc :** 12.46 % vol **rs :** 2.0 g/l **ta :** 5.1 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

ageing : 2012 - 2013

in the vineyard : There are currently 6 different Pinot Grigio vineyards established on four of Robertson Winery memberís farms. The vineyards are still fairly young and were planted in 2008 and 2009. Five of these vineyards grow on deep red calcareous Karoo soils with a good water holding capacity, while the other vineyard is established on a sandy alluvial soil with a medium water holding capacity. Normal pruning of 8 - 10 two bud spurs per meter cordon is followed up by normal canopy management manipulations regarding shoot thinning and vertical shoot positing.

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 21.5° - 22.5°B 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 in temperature controlled stainless steel tanks for 17 days at 14°C.

Robertson Winery

Robertson
023 626 3059
www.robertsonwinery.co.za