

RW Winery Range Pinot Noir 2012

A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry. Produced in an early drinking style with a touch of wood and a soft smooth finish.

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

variety : Pinot Noir | 100% Pinot Noir

winery : Robertson Winery

winemaker : Jacques Roux, Thys Loubser, Olivia Poonah

wine of origin : Robertson

analysis : alc : 13.3 % vol rs : 4.1 g/l ta : 5.5 g/l

type : Red **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : There is currently only one Pinot Noir vineyard from which grapes are sourced for the Robertson Winery Pinot Noir. This vineyard is planted on colluvial soil with a good water holding capacity, on an eastern facing slope high in the foothills of the Prospect farm. The above-mentioned terroir is one of the most suitable for growing high quality Pinot Noir in the whole of the Robertson Wine Valley. Lots of effort goes into allowing the correct number of buds during pruning. The slightly older vineyard adds to the weight and complexity of the wine. This Pinot Noir vineyard is spur pruned to one bud spurs with a reasonably wide spacing to help counter the inherent fruitfulness of the cultivar. Correct canopy management combined with a deficit irrigation strategy and quite severe green harvesting after véraison are all management tools used in this vineyard to ensure suitable quality grapes. Harvesting the grapes at optimum ripeness is also essential for the best quality wine.

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: Harvesting the grapes at optimum ripeness is also essential for the best quality wine.

Grapes were harvested at full ripeness between 23° - 26.5° Balling from one vineyard. Yield: 8t/ha

in the cellar : Fermentation happened in temperature controlled stainless steel tanks at 24° - 28° C. 25% of the wine was matured on new and 2nd fill French Oak for 8 months to add weight and complexity.



Robertson Winery

Robertson

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