

RW Vineyard Selection Prospect Hill Cabernet Sauvignon 2008

Intense aromas of blackcurrant and brambly wild fruit lead promisingly to rich flavours of ripe cassis and chocolate, as well as some earthiness. Balanced tannins and acidity ensure a well-defined structure and an elegant finish.

Serving Temp: 12° - 14°C Allergens: Contains Sulphites

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Robertson

analysis : alc : 14.09 % vol rs : 4.5 g/l pH : 3.56 ta : 6.2 g/l

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

pack : Bottle **closure** : Cork

ageing : 5 to 7 years

in the vineyard : The Prospect Hill vineyard is situated on a cool southeast-facing slope of the Zandvliet Mountains, at an altitude of 172 metres above sea level. This aspect exposes the vineyard to the warm morning sun and shades it in the hotter afternoons. These features combine deep, well-drained red Karoo soils with a generous lime content, to create the perfect balance for growing exceptional Cabernet Sauvignon. The farm has been owned by one of Robertson Winery's 35 member families, the Bruwers, since 1956.

Farm: Prospect Hill

Soil type: Deep, well-drained red Karoo soils with a high lime content

Trellising: Six-wire Perold system

Water management: Regulated Irrigation

Row direction: East to West, protecting fruit against excess sunlight

Viticulturist: Briaan Stipp

about the harvest: Harvest date: March 2007

Hand-harvested in small baskets at 25° Balling/Brix

Yield: 7.5t/ha

in the cellar : Fermentation: Fermentation took place in small open fermenters at 26°C.

The cap was punched down manually every 3 hours to extract colour and flavour.

Barrel maturation: Matured for 30 months in 225 litre French and American oak barrels (20% new barrels, 40% second fill and 40% third fill).

Bottling date: 30 August 2011



Robertson Winery

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