

RW Vineyard Selection Wolfkloof Shiraz 2008

Mulberry, cinnamon and clove aromas combine with flavours of blackberries and spice on the palate. Soft, ripe tannins and well-integrated oak provide structure and a plushly textured mouthfeel.

Serving Temp: 10° - 12°C Allergens: Contains Sulphites

variety : Shiraz | 100% Shiraz

winery : Robertson Winery

winemaker : Jaques Roux

wine of origin : Breede River

analysis : alc : 14.12 % vol rs : 5.1 g/l pH : 3.52 ta : 6.1 g/l

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

pack : Bottle **closure** : Cork

ageing : Cellaring Potential: 5 to 9 years

in the vineyard : The Wolfkloof Shiraz derives its balance and structure from the vineyard's situation on the cool south-facing slope at the foot of the Langeberg Mountains, with its water-retaining Oakleaf soils. The farm has been owned by the Viljoen family, one of Robertson Winery's 35 member families, since 1886.

Farm: Wolfkloof

Soil type: Deep Oakleaf

Trellising: Five-wire Perold system

Water management: Regulated deficit irrigation resulting in small berries and concentration of flavour

Row direction: South-east to north-west

Viticulturist: Briaan Stipp

about the harvest: Careful vineyard management resulted in a harvest of small, concentrated berries.

Harvest Date: End March 2007

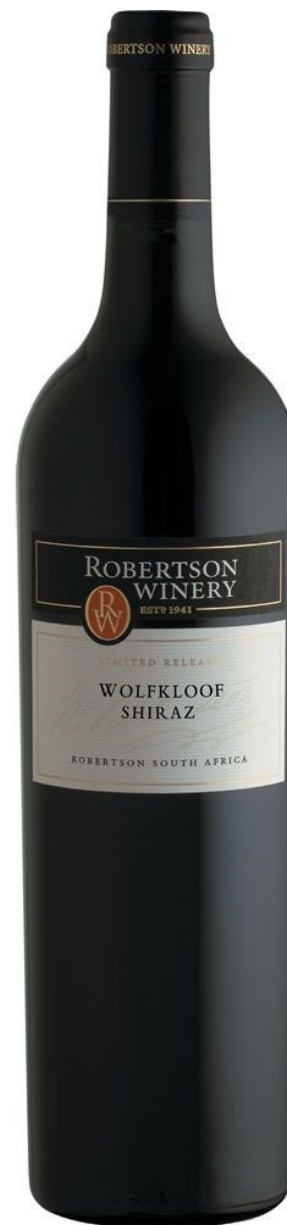
Harvest Method: Hand harvested in small baskets at 27.5° Balling/Brix (14.5 Baumé)

Yield: 6 tons per hectare

in the cellar : Fermentation: Fermentation took place in small open fermenters at 28° - 30°C. The cap was punched down manually every 4 hours to extract colour and flavour.

Barrel maturation 21 Months in 225 litre barrels (40% new barrels and the remainder in second and third fill)

Bottling Date: September 2011



Robertson Winery

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