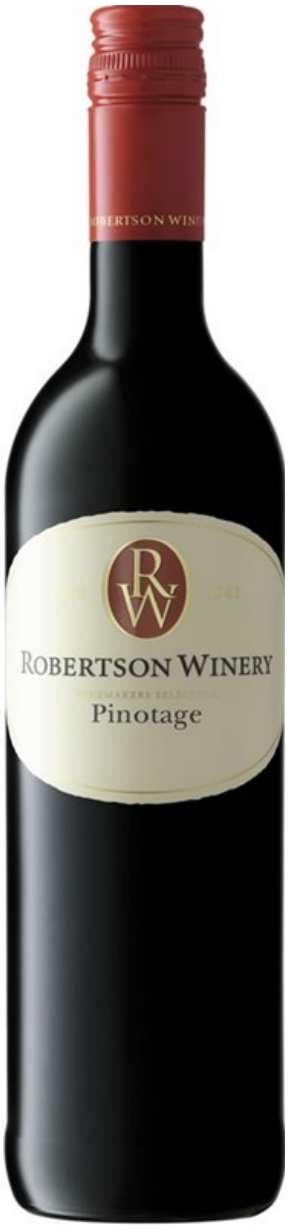
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RW Winery Range Pinotage 2012

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish. Produced in an early drinking style with well-integrated wood and a soft, smooth finish.

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



variety : Pinotage | 100% Pinotage
winery : Robertson Winery
winemaker : Olivia Poonah
wine of origin : Robertson
analysis : **alc :** 12.96 % vol **rs :** 2.8 g/l **pH :** 3.65 **ta :** 5.46 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 2 - 3 years

in the vineyard : 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.

Vineyards
The fruit is sourced from 35 specially selected grape growing families in the Robertson Valley. The Pinotage vineyards are grown in the lime rich karoo soils with fairly high clay content. This soil enables growers to use regulated deficit irrigation to control vine vigour and berry size. Pinotage quality benefits a lot if quite severe water deficit are induced between berry set and veraison. After a strict vineyard selection the selected fruit was harvested from middle February to first week in March.

about the harvest: Grapes were harvested at full ripeness between 23.5° - 26.5° Balling from a selection of vineyards.
Yield: 10 - 14 tons/ha.

in the cellar : Malolactic fermention took place in temperature-controlled stainless steel tanks. Wine was matured on wood for 3 months to add weight and complexity before stabilization and bottling.

Oak maturation: 3 months
Fermentation temperature: 28°C

Robertson Winery
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