

RW Vineyard Selection Kings River Chardonnay 2013

Rich open aromas of fresh citrus and lime with hints of oatmeal and butterscotch. The palate is ripe pineapple and melon, complemented by full-bodied soft varietal fruit, giving a generous texture with a long full flavoured soft finish.

Serving Temp: 10° - 12° C. Allergens: Contains Sulphites, Milk

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Jacques Roux and Olivia Poonah

wine of origin : Robertson

analysis : alc : 14.59 % vol rs : 4.6 g/l pH : 3.37 ta : 5.2 g/l

type : White **style :** Off Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

5 to 8 years

in the vineyard :

Carefully judged vineyard selection has provided a solid fruit foundation for this Chardonnay. Fruit was sourced from a premium block on the Kings River farm that is owned by the Colyn family since 1880, one of Robertson Winery's 35 member families. The well-weathered deep Karoo soil on this farm with its generous lime content, adds an underlying richness and complexity to this unique wine.

Farm: Kings River

Soil type: Well weathered deep Karoo soils with generous lime content.

Trellising: Four-wire Perold system

Water management: Regulated drip irrigation, resulting in small, concentrated berries

Row direction: North-west to south-east

Viticulturist: Briaan Stipp

about the harvest:

Harvest Date: Last week of February 2013

Harvest Method: Hand harvested in small baskets at 24,9° Balling/Brix (24,09 Baumé)

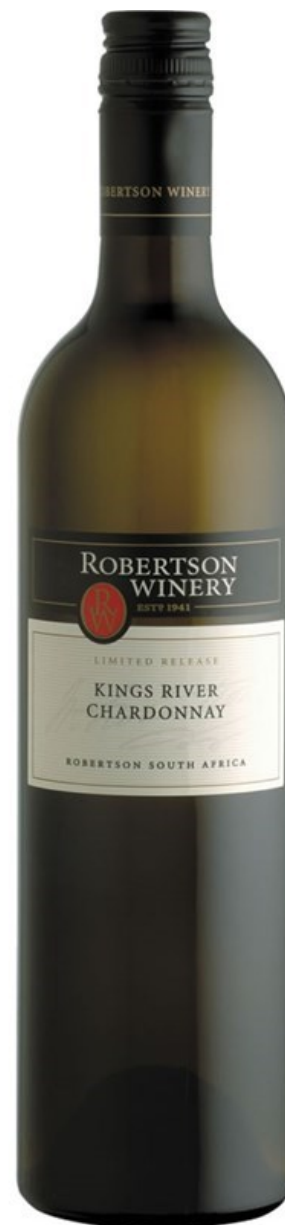
Yield: 6 t/ha

in the cellar :

Fermentation: 100% Barrel fermented; 50% Natural fermentation

Barrel Maturation: 12 Months in new and second fill 225 and 300 litre French barrels

Bottling Date: March 2014



Robertson Winery

Robertson

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