

## RW Vineyard Selection Wolfkloof Shiraz 2012

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, Egg

**variety** : Shiraz | 100% Shiraz

**winery** : Robertson Winery

**winemaker** : Jaques Roux and Olivia Poonah

**wine of origin** : Robertson

**analysis** : alc : 14.47 % vol rs : 3.2 g/l pH : 3.31 ta : 6.4 g/l

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

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

### ageing :

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: March 2012

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: 17 Months in 225 litre barrels (40% new barrels and the remainder in second and third fill)

Bottling Date: August 2013



**Robertson Winery**

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