

Robertson Winery Lightly Sparkling Pinot Noir Rosé 2015

A fresh, fruity, vibrant wine with a delicately different light sparkle.

Serving Temperature: 8° - 10°C. Allergens: Contains Sulphites, Milk

variety : Pinot Noir | 100% Pinot Noir

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Robertson

analysis : **alc** : 10.4 % vol **rs** : 8.3 g/l **pH** : 3.53 **ta** : 6.37 g/l

type : Sparkling **style** : Off Dry

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

ageing : 1 - 2 Years

in the vineyard : Most of our vines are planted in red calcareous Karoo soils with good water holding capacity. Planting using a northwest to southeast row direction helps to protect the vines against heat waves.

about the harvest: Pinot noir grapes were harvested, between 18° - 20°B, early in the morning from the last week of January till the middle of February.

in the cellar : A gentle pressing followed by Pneumatic bag press was used to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to retain natural flavours. Fermentation occurred in temperature controlled stainless steel tanks for 14 days at 12°C. During bottling the wine is impregnated with CO₂. The dissolved CO₂ gives the wine its light sparkle and enhances the natural fruity flavours by making them more volatile. The result is a wine with more intense flavour.

Oak Maturation nil

Fermentation Temp 11°-12°C

Cellaring Potential 1 - 2 Yea



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