

## RW William Robertson Chenin Blanc 2015

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serving Temperature 8° - 10°C.  
Allergens Contains Sulphites, Milk

**variety** : Chenin Blanc | 100% Chenin Blanc  
**winery** : Robertson Winery  
**winemaker** : Francois Weich  
**wine of origin** : Robertson  
**analysis** : **alc** : 13.28 % vol **rs** : 6.8 g/l **pH** : 3.58 **ta** : 6.1 g/l  
**type** : White **style** : Off Dry **body** : Light **taste** : Fruity  
**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : 1 - 2 Years

**in the vineyard** : The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year.

Our Chenin Blanc vines are planted on the riverbanks with a row direction from northwest to southeast to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

**about the harvest:**

Fruit was harvested very early in the morning from the last week of February to the middle of March.

Grapes were harvested between 21° - 22°B from a selection of vineyards.

Yield: 14 ton/ha

**in the cellar :**

Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13°C.

Oak Maturation nil

Fermentation Temp 13°C

### Robertson Winery

Robertson

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