wine.co.za
easiest way to buy wine

RW Winery Range Pinotage 2017

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, Egg



variety : Pinotage | 100% Pinotage
winery : Robertson Winery
winemaker : Thys Loubser
wine of origin : Robertson
analysis : **alc :** 13.61 % vol **rs :** 2.8 g/l **pH :** 3.6 **ta :** 5.76 g/l
type : 0 **style :** 0 **body :** 0 **taste :** 0 **wooded**
pack : 0 **size :** 0 **closure :** 0

ageing :

2 - 3 years

in the vineyard :
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.

about the harvest:
After a strict vineyard selection the selected fruit was harvested from middle February to first week in March.
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
Robertson
023 626 3059
www.robertsonwinery.co.za