

RW Pinot Noir 2017

A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry. Produced in an early drinking style with 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 : Pinot Noir | 100% Pinot Noir

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Robertson

analysis : alc : 14.06% % vol rs : 2.9 g/l pH : 3.70 ta : 5.20 g/l

type : Red **style :** Dry **taste :** Fruity

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

ageing :

Cellaring Potential: 1 - 2 Years

in the vineyard :

There is currently only one Pinot Noir vineyard from which grapes are sourced for the Robertson Winery Pinot Noir. This vineyard is planted on colluvial soil with a good water holding capacity, on an eastern facing slope high in the foothills of the Prospect farm. The above-mentioned terroir is one of the most suitable for growing high quality Pinot Noir in the whole of the Robertson Wine Valley. Lots of effort goes into allowing the correct number of buds during pruning. The slightly older vineyard adds to the weight and complexity of the wine. This Pinot Noir vineyard is spur pruned to one bud spurs with a reasonably wide spacing to help counter the inherent fruitfulness of the cultivar. Correct canopy management combined with a deficit irrigation strategy and quite severe green harvesting after véraison are all management tools used in this vineyard to ensure suitable quality grapes.

about the harvest: Harvesting the grapes at optimum ripeness is also essential for the best quality wine. Grapes were harvested at full ripeness between 24,5°B from one vineyard.

in the cellar : Fermentation happened in temperature controlled stainless steel tanks at 24° - 28°Celsius.



Robertson Winery

Robertson

023 626 3059

www.robertsonwinery.co.za