

Robertson Winery Sauvignon Blanc 2002

The wine is produced from grapes harvested early morning to ensure that the natural flavours of the grape could be retained in the fruit. Full bodied wine with powerful varietal flavours of bell pepper, green apple and freshly cut grass. Good structure and length with a lovely balancing acidity. Complements Chicken Roast, Seafood, Pasta, Pizza, Veal, Vegetables and Curry. Serve at 8Å°-10Å°C.

variety : Sauvignon Blanc | Sauvignon Blanc

winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 13.96 % vol rs : 3.70 g/l pH : 3.23 ta : 6.80 g/l

pack : Bottle



ageing : 2002-2003

in the vineyard : The fruit was sourced from 43 specially selected grape growing families in the Robertson Valley. Vines are grown in deep cool alluvial soils on the river-banks, ideal for the growing of choice Sauvignon Blanc grapes and receives an annual rainfall of only 280mm per year.

about the harvest: The first grapes of the 2002 harvest were harvested on the 28th of January. A challenging vintage with more rain up until the end of February than other years. Quality of the grapes harvested, especially the Chardonnay, Shiraz and Cabernet Sauvignon, was of an exceptional high standard. This is due to even ripening conditions right through the vineyards.
Yield (ton/ha): 15 Tons.

in the cellar : The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending.