

Robertson Winery Chardonnay 2002

The grapes were picked at a very ripe stage and as a result we obtain depth of flavour and concentration of fruit. Twenty percent of wine receives oak treatment. Full bodied wine with a fresh citrus character that harmonizes with the subtle toasty vanilla flavours of the French oak. Complements Chicken Roast, Salmon, Seafood, Pasta, Pizza, Veal, Vegetables, Thai and Sweetbreads. Serve at 12Å°-14Å°C.

variety : Chardonnay | Chardonnay

winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 13.50 % vol rs : 3.55 g/l pH : 3.62 ta : 5.07 g/l

pack : Bottle

ageing : 2002-2004

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 soil that is rich in lime 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. Twenty percent of the wine received oak treatment for a period of six months.

