

Robertson Winery Pinotage 2001

Pinotage is a cross between Pinot Noir and Cinsaut developed in South Africa by Prof Perold in 1925. Full fruity with berry flavours and a full dry aftertaste. Produced in an early drinking style, primary fruit flavours of cherry and blackberry with juicy aromas of plums and very soft tannins. Complements Beef Roast, Veal, Chicken Roast, Stews, Lamb, Venison, Pasta and Steak. Serve at 12-14°C.

variety : Pinotage | Pinotage

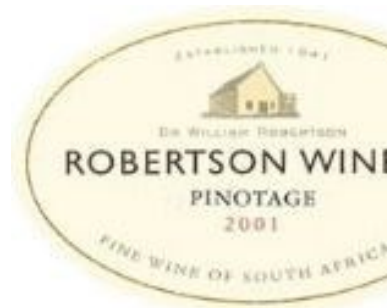
winery :

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.32 % vol rs : 1.50 g/l pH : 3.63 ta : 5.60 g/l

pack : Bottle



ageing : 4-5 years

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 2001 harvest were harvested on the first of February. Quality of the grapes harvested, especially the red varieties, was of an exceptional high standard. This is due to a dry season characterised by stable temperatures that developed healthy grapes and eventually even ripening with good sugars.

Yield: (ton/ha): 7 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.