

Robertson Winery Merlot 2001

Punchy plum flavours, touch of oak and a velvet texture finish. Medium to full bodied, low acid and tannins with delicate wood treatment that does not shade the ripe fruity quality of the wine. Complements Beef Roast, Guinea Fowl, Chicken Roast, Stews, Lamb, Venison, Pasta and Steak. Serve at 12-14°C.

variety : Merlot | Merlot

winery :

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.7 % vol rs : 1.50 g/l pH : 3.34 ta : 6.10 g/l

pack : Bottle

Recommended by the Wine Enthusiast Rated 84

"...FOR THOSE WHO USUALLY ORDER WHITE WINE..."

"This acidity-driven wine has a sheet veneer of tannins...red fruit, earth and cocoa powder. With such a light, simple touch, this wine is a good choice for those who usually order white wine."

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 characterized by stable temperatures that developed healthy grapes and eventually even ripening with good sugars.

Yield (ton/ha): 9 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. Oak maturation-6 months (French Oak)

