

Robertson Winery Cabernet Sauvignon 2001

Juicy berry tones, mulberry palate with vanilla savouriness framed by good long tannins. The wine is smooth with good weight made in a friendly new Cape style with no hard edges. Complements Beef Roast, Stews, Lamb, Venison, Pasta and Steak. Serve at 12-14°C.

variety : Cabernet Sauvignon | Cabernet Sauvignon

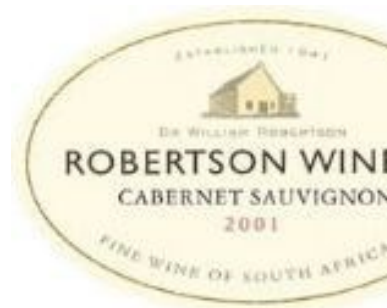
winery :

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.70 % vol rs : 1.50 g/l pH : 3.55 ta : 6.00 g/l

pack : Bottle



ageing : Enjoy now, but will develop over the next two to three 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 280 mm 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. The wine underwent maturation in French Oak for 6 months.