

## Robertson Winery Chenin Blanc 2002

Light, with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance. A beautifully finished, clean off-dry Chenin Blanc. Complements Chicken Roast, Salmon, Seafood, Pasta, Pizza, Veal, Vegetables and Thai.

**variety :** Chenin Blanc | Chenin Blanc

**winery :**

**winemaker :** Francois Weich

**wine of origin :** Breede River

**analysis :** alc : 12.80 % vol   rs : 5.5 g/l   pH : 3.55   ta : 5.0 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 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 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.

