

Robertson Winery Beukett 2002

Gentle muscat-scented, semi-sweet white. Smooth, subtle spicy palate and a good long flavour. Generous, succulent, but nicely freshened by gentle acid with clean ringing finish. Complements spicy curry, strong flavoured and Chinese foods. Serve at 8Â°-10Â°C

variety : Gewurztraminer | Gerwurztraminer, Colombard

winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 11.90 % vol rs : 18.30 g/l pH : 3.5 ta : 5.68 g/l

pack : Bottle

Veritas 2002 - Bronze



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 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.