

Robertson Winery Colombard 2002

Produced in an early drinking style with a slight taste of peaches and melons. The wine has good structure with a fresh fruity bouquet and well balanced fruit acids. Complements Chicken Roast, Seafood, Pizza, Veal and Curry. Serve at 8-10°C.

variety : Colombard | Colombard

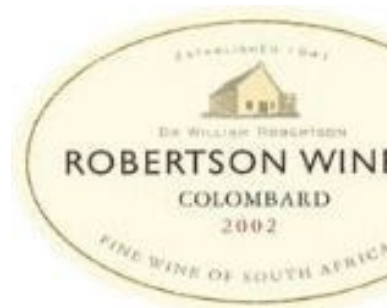
winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 12.12 % vol rs : 4.25 g/l pH : 3.27 ta : 5.80 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 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 28th 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.