

Robertson Winery Ruby Cabernet 2002

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage.

Complements Beef Roast, Chicken Roast, Stews, Lamb, Venison, Pasta and Steak. Serve at 12-14°C.

variety : Ruby Cabernet | 100% Ruby Cabernet

winery :

winemaker : Lolly Louwrens

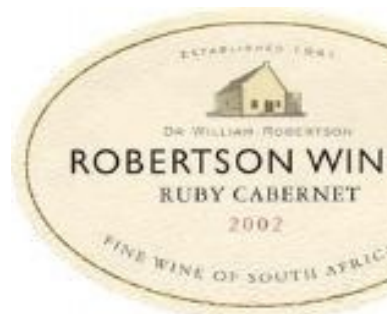
wine of origin : Breede River

analysis : alc : 12.75 % vol rs : 1.80 g/l pH : 3.58 ta : 5.70 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle

Veritas 2003 - Silver



ageing : 2-3 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. The wine was harvested at optimum flavour from a selection of vineyards. 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: 15 Tons

in the cellar : Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending. There was no oak maturation.