

Robertson Winery Shiraz 2002

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones.

Enjoy now with Roast beef, stews, lamb, venison, pasta and steak. Serve at 12-14°C.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : **alc** : 13.0 % vol **rs** : 1.50 g/l **pH** : 3.65 **ta** : 5.31 g/l **va** : 0.58 g/l **so2** : 106 mg/l **fso2** : 48 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle

Recommended by the Wine Enthusiast Rated 87, USA
"...SWEET, EASY DRINKING..."



ageing : 3-5 years.

in the vineyard : Shiraz is by nature, a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime. An average of 8 tons of fruit was harvested per hectare during the third week of February from 43 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

about the harvest: Grapes were harvested at full ripeness between 24.5-26°C. Balling from a selection of vineyards with average age of vines between 7 and 9 years. Yield (ton/ha): 8 Tons

The 2002 harvest offered some challenges and many opportunities. A cooler than usual winter, allowing the vines to go into full dormancy. Cooler temperatures continued in Spring and, unusually, lasted well into mid-February, encouraging slow ripening and a build up of concentrated flavours in the grapes. Bunch weights proved to be lighter, giving small berries with a greater proportion of skin and pips to juice, giving real quality of flavour. Another phenomenon of 2002 was the achievement of full physiological ripeness at sugar levels lower than in recent vintages; thus more moderate alcohol levels may be anticipated in a year when determination, awareness, experience and the will to succeed, played just as important a role in determining the quality of our harvest.

in the cellar : Fifty percent of the wine was fermented in temperature controlled stainless steel tanks at 23°C to retain a delicate fruit component and the balance at 28°C for nine days to add body and weight. Seventy five percent of the wine was aged on French Oak (75%) for 6 months and the rest on American Oak (25%).