

Roberston Winery Cabernet Sauvignon 2002

Smooth, full bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

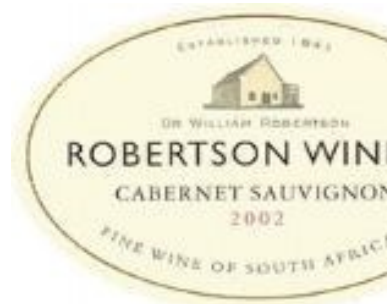
analysis : alc : 13.75 % vol rs : 2.40 g/l pH : 3.73 ta : 5.11 g/l

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

pack : Bottle

Recommended by the Wine Enthusiast Rated 87

"...AN EASY DRINKING ENTERTAINER..."



in the vineyard : Our Cabernet Sauvignon vines are planted from east to west to protect grapes from direct sunlight and grown in deep soft Karoo soil and weathered Shale on the lower mountain slopes. A rich lime content in the soil ensures a healthy growing medium. Controlled irrigation produced smaller berries and concentrate flavour in the grapes.

about the harvest: Fruit was harvested in the last week of February from 43 specially selected grape growers in the Robertson Valley. Grapes were harvested at full ripeness between 24.5Â° - 26.5Â° Balling from a selection of vineyards.

Yield (ton/ha): 10 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 : Cold soaking happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25Â°C for 6 days. The wine was matured on French oak for 7 months to add weight and complexity.

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Robertson

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www.robertsonwinery.co.za