

## Robertson Winery Special Late Harvest 2002

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

Ideal companion with fresh fruit based desserts and mild soft cheeses. Serve at 8°-10°C.

**variety :** Gewurztraminer | 100% Gewurztraminer

**winery :**

**winemaker :** Francois Weich

**wine of origin :** Breede River

**analysis :** alc : 12.30 % vol    rs : 46.00 g/l    pH : 3.50    ta : 5.04 g/l

**type :** Dessert    **style :** Sweet    **body :** Full    **taste :** Fragrant

**pack :** Bottle



**in the vineyard :** Gewurztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes.

**about the harvest:** Six tonnes of grapes per hectare were harvested at 25° Balling from two vineyards.

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 :** Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15°C.