

Robertson Winery Sauvignon Blanc 2003

Veritas 2003 - Bronze

Full bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork.



variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 12.34 % vol rs : 1.80 g/l pH : 3.42 ta : 5.52 g/l va : 0.42 g/l so2 : 141 mg/l fso2 : 37 mg/l

type : White **style :** Dry

pack : Bottle

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The Robertson Winery Sauvignon Blanc was selected by Wine & Spirits Magazine for it's November issue featuring the 100 Best Values of the Year, for 2003! The issue will be published October 12th.

in the vineyard : For the first time in many years we had good rains and cold temperatures during winter in Robertson. It was good in that it helped to build up a little ground water, as it was not necessary to irrigate the vines during the winter months. Spring arrived at the beginning of September; overall bud break was very good due to the cold conditions of winter. Night temperatures in October and November were significantly cooler compared to the previous year. This ensured good acidities. In terms of disease we were lucky being in a warmer region, primary infections were low. Our harvest started on 28 January 2003. Attention to detail was well managed and has resulted in good potential in the quality of our wines.

Our Sauvignon Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction 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. The average annual rainfall of 280mm is supplemented by controlled drip irrigation from the Breede River.

about the harvest: Sauvignon Blanc's early results are much better than last year. The effort and drive that we put behind all of this, gave a better result. Grapes were harvested between 22Â° - 23Â°B from a selection of vineyards. Fruit was harvested very early in the morning from the last week of February to the middle of March from 43 specially selected grape growers in the Robertson Valley.

in the cellar : Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12Â°C.