

Robertson Winery Beaukett 2003

Veritas 2003 - Silver

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish.

Compliments spicy curry and strong flavoured foods. Serve at 8Å° - 10Å°C.

variety : Gewurztraminer | GewÃ¼rztraminer, Colombard, Muscadel

winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 11.70 % vol rs : 18.20 g/l pH : 3.41 ta : 5.20 g/l

type : White **style :** Semi Sweet **body :** Full **taste :** Fragrant

pack : Bottle

Veritas 2003 - Silver

ageing : 2003-2004

in the vineyard : For the first time in many years Robertson saw good rains and cold temperatures during the winter. 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 and the 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 time, ensuring good acidities. The summer can generally be described as a warm growing season with sporadic heat waves in the beginning of December. Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280mm is supplemented by controlled drip irrigation from the Breede River.

about the harvest: 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. The wine was harvested at optimum flavour from a selection of vineyards.

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. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.

