

## Robertson Winery Chardonnay 2003

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that balances well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

Enjoy now with seafood, salmon, roast chicken, thai-food and pork. Serve at 8Â° - 10Â°C.

**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Francois Weich

**wine of origin :** Breede River

**analysis :** alc : 13.0 % vol   rs : 1.4 g/l   pH : 3.38   ta : 6.35 g/l   va : 0.35 g/l   so2 : 128 mg/l

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

**pack :** Bottle

**ageing :** 2003-2005

**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 Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

**about the harvest:** Chardonnay grapes were the first grapes harvested in 2003 and were brought to the cellar in the first week of February. Grapes were harvested at a very ripe stage between 23,5Â° - 25Â°B from a selection of vineyards in the Robertson Valley.

**in the cellar :** Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12Â°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

