

## Robertson Winery Colombard 2003

Fresh citrus fruit and rich melon characters give the wine a full rounded palate. The natural acidity follows through to a fresh and clean finish.

An early drinking wine to be enjoyed now with seafood, salmon, roast chicken, salads and pork. Serve at 8Å° - 10Å°C.

**variety :** Colombard | 100% Colombard

**winery :**

**winemaker :** Francois Weich

**wine of origin :** Breede River

**analysis :** alc : 10.0 % vol rs : 6.2 g/l pH : 3.30 ta : 5.43 g/l

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

**pack :** Bottle

**ageing :** 2003-2004

**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.

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:** 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. 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 :** The wine was harvested at optimum flavour from a selection of vineyards. 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. Fermentation temperature: 12Å° - 14Å°C.

