

Robertson Winery Prospect Hill Cabernet Sauvignon 2002

Veritas 2003 - Silver

Intense aromas of blackcurrant and brambly wild fruit lead promisingly to rich flavours of ripe cassis and chocolate, as well as some earthiness. Balanced tannins and acidity ensure a well-defined structure and an elegant finish. Serve at 12 - 14°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Breede River

analysis : alc : 14.6 % vol rs : 4.3 g/l pH : 3.7

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : 5 to 7 years

in the vineyard : The Prospect Hill vineyard is situated on a cool southeast-facing slope of the Zandvliet Mountains, at an altitude of 172 metres above sea level. This aspect exposes the vineyard to the warm morning sun and shades it in the hotter afternoons. These features combine deep, well-drained red Karoo soils with a generous lime content, to create the perfect balance for growing exceptional Cabernet Sauvignon. The farm has been owned by one of Robertson Winery's 43 member families, the Bruwers, since 1956.

Farm: Prospect

Soil type: Deep, well-drained red Karoo soils with a high lime content

Trellising: Six-wire Perold system

Water management: None

Row direction: East to West, protecting fruit against excess sunlight

about the harvest: Harvest date: Last week of March 2003.

Harvest method: Hand-harvested in small baskets at 26,5° Balling/Brix (14,5 Baumé)

Yield: 8 tons per hectare

in the cellar : Fermentation took place in small open fermenters at 27°C Celsius. The cap was punched down manually 3 times daily to extract colour and flavour. Matured for 11 months in new 225-litre French oak barrels.

Bottling date: 18 June 2003



Robertson Winery

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