

## Robertson Winery Wolfkloof Shiraz 2002

### Veritas 2003 - Gold

Mulberry, cinnamon and clove aromas combine with flavours of blackberries and spice on the palate. Soft, ripe tannins and well-integrated oak provide structure and a plushly textured mouthfeel. Serve at 10 - 12°C.

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Neil Hawkins

**wine of origin :** Breede River

**analysis :** alc : 15.0 % vol    rs : 5.1 g/l    pH : 3.8    ta : 5.5 g/l    va : 0.82 g/l    so2 : 76 mg/l    fso2 : 33 mg/l

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

**pack :** Bottle

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**ageing :** 5 to 7 years

**in the vineyard :** The Wolfkloof Shiraz derives its balance and structure from the vineyard's situation on the cool south-facing slope at the foot of the Langeberg Mountains, with its water-retaining Oakleaf soils. Careful vineyard management resulted in a harvest of small, concentrated berries. The farm has been owned by the Heyl family, one of Robertson Winery's 43 member families, since 1886.

**Farm:** Wolfkloof

**Soil type:** Deep Oakleaf

**Trellising:** Five-wire Perold system

**Water management:** Regulated deficit irrigation resulting in small berries and concentration of flavour

**Row direction:** South-east to north-west

**about the harvest:** Harvest date: Last week of February 2003

Harvest method: Hand-harvested in small baskets at 26,5° Balling/Brix (14.5 Baumé)

Yield: 6 tons per hectare

**in the cellar :** Fermentation took place in small open fermenters at 28°C - 30°C Celsius. The cap was punched down manually every 6 hours to extract colour and flavour. Wine underwent 3 weeks of extended post-fermentation skin contact with malolactic fermentation in the barrel. 12 Months in new 225-litre barrels (75% French and 25% American oak).

Bottling date: 20 May 2003

