

Robertson Winery Kings River Chardonnay 2003

Top 20 SA wines in Decanter, UK

89 points Wine & Spirits Magazine, USA

Rich open aromas of fresh citrus and lime with hints of oatmeal and butterscotch. The palate is ripe pineapple and melon, complemented by full-bodied soft varietal fruit, giving a generous texture with a long full flavoured soft finish. Serving temperature 10-12°C.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Neil Hawkins

wine of origin : Breede River

analysis : alc : 13.8 % vol rs : 5.9 g/l pH : 3.28 ta : 6.6 g/l va : 0.81 g/l so2 : 107 mg/l fso2 : 51 mg/l

type : White **style :** Off Dry **wooded**

pack : Bottle

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ageing : 3 to 5 years.

in the vineyard : Carefully judged vineyard selection has provided a solid fruit foundation for this Chardonnay. Fruit was sourced from a premium block on the Kings River farm that is owned by the Colyn family since 1880, one of Robertson Winery's 43 member families. The well-weathered deep Karoo soil on this farm with its generous lime content, adds an underlying richness and complexity to this unique wine.

Farm: Kings River

Soil type: Well weathered deep Karoo soils with generous lime content.

Trellising: Four-wire Perold system

Water management: Regulated drip irrigation, resulting in small, concentrated berries

Row direction: North-west to south-east

Viticulturist: Anton Laas

about the harvest: The grapes were harvested the third week of February 2003 by hand into small baskets at 24° Balling/Brix (24 Baumé)

Yield: 8 tons per hectare

in the cellar : Fermentation: Barrel fermented with natural yeast

Barrel maturation: 7 Months in new 225-litre French barrels

Bottling date: 31 October 2003

