

Robertson Winery Cabernet Sauvignon 2003

Best value Wine Magazine, SA

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges. Serve at 12Å° - 14Å°C.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.02 % vol rs : 3.3 g/l pH : 3.63 ta : 5.78 g/l va : 0.7 g/l so2 : 107 mg/l

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

pack : Bottle

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ageing : 3-5 years

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 Cabernet Sauvignon vines are planted from East to West to protect grapes from direct sunlight. Vines are grown in deep soft Karoo soil and weathered shale on the lower mountain slopes in the valley. A rich, natural lime content in the soil ensures a healthy growing medium. Controlled irri-gation produced smaller berries and concentrate flavour in the grape.

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 in the last week of February from 43 specially selected grape growers in the Robertson Valley. Grapes were harvested at full ripeness between 24,5Å° - 26,5Å°B from a selection of vineyards.

in the cellar : Cold soaking happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25Å° Celcius for 6 days. The wine was matured on French oak for 7 months to add weight and complexity. Fermentation temperature: 25Å° - 27Å°C

