

## Robertson Winery Pinotage 2003

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish. Serve at 12Å° - 14Å°C.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

**variety :** Pinotage | 100% Pinotage

**winery :** Robertson Winery

**winemaker :** Lolly Louwrens

**wine of origin :** Breede River

**analysis :** alc : 13.06 % vol   rs : 2.6 g/l   pH : 3.64   ta : 6.03 g/l

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

**pack :** Bottle

**ageing :** 4-5 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.

This true South African variety, developed in 1925, is a cross between Pinot Noir and Cinsaut. Fruit was harvested in the first week of February from 43 specially selected grape growers in the Robertson Valley. Pinotage by nature is a heavy bearer therefore the majority of our vines are planted in sandy soils and irrigation is restricted to limit excessive growth.

**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. Grapes were harvested at full ripeness between 23,5Å° - 26,5Å°B from a selection of vineyards.

**in the cellar :** Fermentation happened in temperature controlled stainless steel tanks at 25Å°C for 4 days. Forty percent of the wine was matured on French oak for 5 months to add weight and complexity.  
Fermentation: 23Å° - 26Å°C



### Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)