

Robertson Winery Ruby Cabernet 2003

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage. Serve at 12Â° - 14Â°C.

Complements beef roast, chicken roast, stews, lamb, venison, pasta and steak.

variety : Ruby Cabernet | 100% Ruby Cabernet

winery :

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.19 % vol rs : 3.3 g/l pH : 3.68 ta : 5.83 g/l

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

pack : Bottle

ageing : 2-3 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.

The fruit was sourced from 43 specially selected grape growing families in the Robertson Valley. Our Ruby Cabernet vines are grown in soft Karoo soils rich in lime and cool alluvial soils next to the river.

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 first week of March. The low annual rainfall of 280 mm is supplemented by controlled drip irrigation from the Breede River when needed. Grapes were harvested at full ripeness between 24Â° - 26Â°B from a selection of vineyards.

in the cellar : Cold soaking before fermentation ensured optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25Â°C for seven days. Keeping the fruit separate throughout fermentation resulted in wines with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was matured on French oak for 3 months to add weight and complexity. Fermentation ensured optimum colour and flavour extraction. Fermentation temperature: 24Â° - 27Â°C

