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# Robertson Winery Chenin Blanc 2004

An appealing light straw colour. Full-bodied palate with powerful varietal flavours of tropical fruit, ripe green fig and melon. This follow through with a mouth-watering thread of acidity to a crisp clean aftertaste.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serve at 8Â° - 10Â°C.




**variety :** Chenin Blanc | 100% Chenin Blanc
**winery :**
**winemaker :** Francois Weich
**wine of origin :** Breede River
**analysis :** **alc :** 11.87 % vol **rs :** 9.1 g/l **pH :** 3.37 **ta :** 6.1 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity
**pack :** Bottle

**ageing :** 2004-2005

**in the vineyard :** 2004 was a slightly unusual harvest, with irregular weather patterns influencing ripening dramatically though overall quality was not adversely affected and volumes were slightly up on average. The preceding winter was cold enough for the vines to rest, but late rains and the ensuing weather conditions resulted in the whole harvest starting 2 weeks late. The unseasonal humid weather and thunder showers in January caused some problems in the early ripening varieties and the heat waves played havoc with sugar levels which meant the grapes were harvested even later than projected. However, 2004 will be remembered as a great vintage for red wines with good colour, great depth and an excellent fruit-acid balance, and whites with upfront fruit and a crisp acidity.

**about the harvest:** The fruit was sourced from 43 specially selected grape growing families in the Robertson Valley. Fruit was harvested very early in the morning from the last week of February to the middle of March. Our Chenin Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall of 280 mm is supplemented by controlled drip irrigation from the Breede River. Chenin Blanc's early results are much better than last year. The effort and drive that we put behind all of this, gave a better result. Grapes were harvested early morning between 22Â°- 23Â°B from a selection of vineyards.

**in the cellar :** Gentle pressing followed by using a pneumatic bag press to capture the delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13Â°C.