

## Robertson Winery Shiraz 2003

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well-integrated vanilla tones. Serve at 12Å° - 14Å°C.

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

**variety :** Shiraz | 100% Shiraz

**winery :**

**winemaker :** Lolly Louwrens

**wine of origin :** Breede River

**analysis :** alc : 14.02 % vol rs : 2.00 g/l pH : 3.56 ta : 5.9 g/l

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

**pack :** Bottle

**ageing :** 3-5 years

**in the vineyard :** For the first time in many years we had good rains and cold temperatures during the 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.

Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and shale soils that are rich in lime.

**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. An average of 8 tons of fruit was harvested per hectare during the third week of February from 43 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit. Grapes were harvested at full ripeness between 24,5Å° - 26,5Å° Balling from a selection of vineyards with average age of vines between 7 and 9 years.

**in the cellar :** Fifty percent of the wine was fermented in temperature controlled stainless steel tanks at 23Å°C to retain a delicate fruit component and the balance at 28Å°C for 9 days to add body and weight. Seventy five percent of the wine was aged on French oak for 6 months and the rest on American oak.

