

Robertson Winery Retreat Sauvignon Blanc 2004

Michelangelo International Awards 2004 - Gold
90 points Wine Enthusiast Editors Choice, USA

This wine exhibits appealing aromas and flavours of ripe granadilla, pineapple and melon, with a touch of flintiness. The fine crisp natural acidity freshens the wine and adds structure, leading to clean, mineral finish with excellent length and finesse. Serve at 8Â° - 10Â°C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.35

type : White **style :** Dry **taste :** Fruity

pack : Bottle

Michelangelo International Awards 2004 - Gold
90 points Wine Enthusiast Editors Choice, USA

ageing : 2 to 3 years

in the vineyard : Retreat, a single vineyard with well-weathered shale soils, is the source of this Sauvignon Blanc. It is situated on a south-facing slope in the Riviersonderend mountain range at an altitude of 350 metres above sea level. During summer this vineyard is cooled in the afternoons by southern ocean sea breezes, enabling an extended ripening season. This results in good quality fruit, with concentrated flavours and fine acidity. The farm has been owned by the De Wet family since 1896, one of Robertson Winery's 43 member families.

Farm: Retreat

Soil type: Well-weathered shale

Trellising: Four-wire Perold system

Water management: Regulated drip irrigation, resulting in small, concentrated berries

Row direction: North-west to south-east

about the harvest: The grapes were hand-harvested in small baskets at 23Â° Balling/Brix (24 Baumé) the first week of February 2003.

Yield: 8 tons per hectare

in the cellar : Fermentation: 30 days at 10Â°- 11Â° Celsius (Fermented dry)

Barrel maturation: No oak maturation

Bottling date: 22 June 2004

