

Robertson Winery Chardonnay 2004

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. Serve at 8Â° - 10Â°C.

The natural acidity follows through to a fresh and clean finish. Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 13.14 % vol rs : 1.2 g/l pH : 3.54 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

in the vineyard : Chardonnay grapes were the first grapes harvested in 2004 and were brought to the cellar in the first week of February. Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

about the harvest: 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 two 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.

Grapes were harvested at a very ripe stage between 23,5Â° - 25Â°B from a selection of vineyards in the Robertson Valley.

Yield: (ton/ha) 10 Tons

in the cellar : Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12Â°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

Oak maturation: 20% for 6 months

Fermentation temp: 12Â° - 15Â°C

Cellaring potential: 2 years



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