

Robertson Winery Beaukett 2004

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish. Serve at 8Â° - 10Â°C .

Compliments spicy curry and strong flavoured foods.

variety : Gewurztraminer | GewÃ¼rztraminer, Colombard, Muscadel

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Breede River

analysis : alc : 11.71 % vol rs : 17.4 g/l pH : 3.3 ta : 5.8 g/l

type : White **style :** Semi Sweet **body :** Medium **taste :** Fragrant

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: Fruit was harvested very early in the morning from the last week of February to the middle of March from 43 specially selected grape growers in the Robertson Valley. Vines are grown in deep cool alluvial soil that is rich in lime. The average annual rainfall of 280mm is supplemented by controlled drip irrigation from the Breede River.

in the cellar : The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained.

Oak maturation : Nil

Fermentation temperature: : 12Â° - 14Â°C



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