

# ROBERTSON WINERY



ESTD 1941

2004

NUMBER ONE

## CONSTITUTION ROAD

*Shiraz*

*Harvesting took place between the 9th and the 15th of March 2004. Only selected, hand-picked grapes at 25.5° Balling were used. Fermentation occurred in small open fermentation tanks with a capacity of 1-5 tons. Manual punch down every 4 hours for 10 days was followed by extended skin contact for 14 days. Malolactic fermentation followed in barrel over a two week period. The wine was aged for 25 months in 225 litre new French and American oak cooperage of which 50% was World Cooperage and the remainder Vicard, producing an exclusive vintage of only thirty four barrels.*



COMPOSITION	100% Shiraz
FARMS	Wolfkloof, Kleinbegin and Wandsbeck
SOIL TYPE	Deep Oakleaf
TRELLISING	Five-wire Perold system
WATER MANAGEMENT	Regulated deficit irrigation resulting in small berries and concentration of flavour
ROW DIRECTION	South-east to north-west
REGION	Robertson
WINEMAKER	Jacques Roux
VITICULTURIST	Briaan Stipp
HARVEST DATE	9th - 15th March 2004
HARVEST METHOD	Hand-harvested in small baskets at 25,5° Balling/Brix
YIELD	5 tons per hectare
FERMENTATION	Fermentation took place in small open fermenters at 28° Celsius. The cap was punched down manually every 4 hours to extract colour and flavour. The wine underwent 2 weeks of extended post-fermentation skin contact.
BARREL MATURATION	25 Months in new 225 litre barrels (French and American oak)
BOTTLING DATE	mid August 2006
pH	3,41
ALCOHOL	14,471%
RESIDUAL SUGAR	3,5 grams per litre
CELLARING POTENTIAL	7 to 10 years
SERVING TEMP	10° - 12° Celsius
ALLERGENS	Contains Sulphites
ACCREDITATIONS:	
ISO 22000	
British Retail Consortium	

### WINEMAKER'S COMMENT

*Deep rich purple colour, intense aroma of dark ripe blackberry with seductive spicy fruit and black pepper characteristics. Velvety palate with supple fine-grained tannins combining well with the French oak.*