



# ROBERTSON WINERY

ESTD 1941

## SHIRAZ

### VINTAGE

The 2010 vintage again promises wines of excellent quality. Following a good winter with above average rainfall, the growing season commenced with cooler than average temperatures, above average rainfall and substantial wind. These conditions prevailed until November and as a result the vineyard growth was moderate and Downy mildew a threat. Our efficient disease forecasting model assisted growers to react proactively to prevent crop losses. Contrary to the global warming trend, the cool conditions continued through the harvest period with only a few hot days in-between. From December the rainy weather abated with the exception of a thunderstorm and heavy rain during February. The drier weather meant healthy grapes of excellent quality delivered to the cellar but due to the moderate growth and high wind, the berry size was reduced allowing for a smaller crop with excellent concentration of flavour and colour.

### VINEYARDS

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. An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 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.

### WINEMAKING

Grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards with the average age of vines between 7 and 9 years. The wine was fermented in temperature controlled stainless steel tanks at 28°C for 9 days to retain a delicate fruit component and to add body and weight. Eighty percent of the wine was aged on French Oak and twenty percent on American Oak for 6 months.

### WINEMAKER'S COMMENT

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

VINTAGE  
REGION  
WINEMAKER  
YIELD (ton/ha)  
ALCOHOL  
pH  
TOTAL ACIDITY  
RESIDUAL SUGAR  
OAK MATURATION

FERMENTATION TEMP  
CELLARING POTENTIAL  
SERVING TEMPERATURE  
ALLERGENS  
CERTIFICATIONS:  
ISO 22000  
British Retail Consortium

2010  
ROBERTSON  
LOLLY LOUWRENS  
7 - 12 TONS  
13,58%  
3,62  
5,0  
2,6  
80% FRENCH OAK &  
20% AMERICAN OAK  
FOR 6 MONTHS  
28°C  
2 - 3 YEARS  
12° - 14°C  
CONTAINS SULPHITES

