



# ROBERTSON WINERY

ESTD 1941

## BEAUKETT

### 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

Fruit was harvested very early in the morning from the last week of February to the middle of March from 35 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 280 mm is supplemented by controlled drip irrigation from the Breede River.

### WINEMAKING

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.

### WINEMAKER'S COMMENT

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. Complements spicy curry and strong flavoured foods.

#### BLEND

COLOMBARD  
MUSCADEL

VINTAGE  
REGION  
WINEMAKER  
ALCOHOL  
PH  
TOTAL ACIDITY  
RESIDUAL SUGAR  
OAK MATURATION  
FERMENTATION TEMP  
CELLARING POTENTIAL  
SERVING TEMPERATURE  
ALLERGENS  
ACCREDITATIONS:  
ISO 22000  
British Retail Consortium

2010  
ROBERTSON  
FRANCOIS WEICH  
10.84%  
3,16  
5,24  
20  
nil  
14° - 15°C  
2010 - 2011  
8° - 10°C  
CONTAINS SULPHITES

