



# ROBERTSON WINERY

ESTD 1941

## CABERNET SAUVIGNON

### 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

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep, cool alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially selected grape growers in the Robertson Valley.

### WINEMAKING

Grapes were harvested at full ripeness between 24,5° - 27°B from a selection of vineyards. Fermentation took place in temperature-controlled stainless steel tanks at 28° Celcius for 4 days. The wine was matured on French Oak for 4 months to add weight and complexity.

### WINEMAKER'S COMMENT

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges. 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  
ACCREDITATIONS:  
ISO 22000  
British Retail Consortium

2010  
ROBERTSON  
LOLLY LOUWRENS  
10 TONS  
13,05%  
3,59  
5,65  
7,3  
4 MONTHS (FRENCH OAK)  
28°C  
2 - 3 YEARS  
12° - 14°C  
CONTAINS SULPHITES

