



ROBERTSON WINERY

ESTD 1941

CHARDONNAY

VINTAGE

The run-up to the 2008 vintage was one with a lot of challenges for viticulturists and growers alike. Much more than the average rainfall during spring and early part of summer contributed to vineyards growing more vigorously. We were able to overcome these challenges by applying stricter and more frequent canopy management actions. A new very accurate 14 day weather and disease forecasting model also enabled us to manage growth by adjusting irrigation applications downward in advance when rain was forecasted. Mother Nature brought us a season which was cooler from the later part of spring right through to harvest. This cooler growing conditions, especially the cooler night time temperatures did influence the 2008 grape and wine quality very positively. One would think that the more vigorous growing conditions would have impacted us negatively, but with the correct management in the vineyard, the correct optimum ripeness decisions and leading winemaking practices we are proud to say that the overall red and white wine quality for 2008 is up there with the best!

VINEYARDS

Chardonnay grapes were the first grapes harvested in 2008 and were brought to the cellar in the first week of February. Our Chardonnay vines are planted higher up against the mountains on gravelly Karoo soils with some clay and lime fractions. The high lime content in the soil ensures a healthy well-drained growing medium for our vines. Chardonnay traditionally buds irregularly, therefore pruning only happens at the end of July to ensure even budding.

WINEMAKING

Grapes were harvested at a very ripe stage between 23,5° - 25°B from a selection of vineyards in the Robertson Valley. Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

WINEMAKER'S COMMENT

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish. Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

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

2008
ROBERTSON
FRANCOIS WEICH
12 TONS
13.2%
3,29
5,8
4,5
20% FOR 6 MONTHS
13° - 15°C
2008 - 2009
8° - 10°C
CONTAINS SULPHITES

