



ROBERTSON WINERY

ESTD 1941

CHENIN BLANC

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

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. Our Chenin Blanc vines are planted on the riverbanks with a row direction from northwest to southeast to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall is supplemented by controlled drip irrigation from the Breede River.

WINEMAKING

Grapes were harvested between 21° - 22°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 13°C.

WINEMAKER'S COMMENT

An appealing light straw colour. Full-bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity. Enjoy now with seafood, smoked salmon, roast chicken 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
14 TONS
12,7%
3,39
5,99
6,8
NIL
13° - 14°C
2008 - 2009
8° - 10°C
CONTAINS SULPHITES

