



# ROBERTSON WINERY

ESTD 1941

## PINOT NOIR

### VINTAGE

The 2009 vintage promises wines of outstanding quality. The biggest feature of the 2008/09 season was the very cool weather conditions during the latter part of spring, right through the summer, prevailing up to the second half of February. The average temperatures measured at the Robertson Agricultural Research station confirms this, with October through to February being on average between 1,1°C and 2,3°C cooler than the long term average. Heavy rain during the beginning of November resulted in vigorous growth that necessitated additional canopy management. Little or no rain through the rest of the ripening period enabled growers to control growth and berry size with regulated deficit irrigation. The crop size of the later flowering varieties, including Sauvignon Blanc and most of the red wine varieties, are smaller than in 2008, due to the November rain. The positive effect of the cooler ripening conditions is evident in the wines, with white wines having very pronounced varietal aromas and red wines showing beautiful intense colour with excellent aroma and flavour components.

### VINEYARDS

There is currently only one Pinot Noir vineyard from which grapes are sourced for the Robertson Winery Pinot Noir. This vineyard is planted on colluvial soil with a good water holding capacity, on an eastern facing slope high in the foothills of the Prospect farm. The above-mentioned terroir is one of the most suitable for growing high quality Pinot Noir in the whole of the Robertson Wine Valley. Lots of effort goes into allowing the correct number of buds during pruning. The slightly older vineyard adds to the weight and complexity of the wine. This Pinot Noir vineyard is spur pruned to one bud spurs with a reasonably wide spacing to help counter the inherent fruitfulness of the cultivar. Correct canopy management combined with a deficit irrigation strategy and quite severe green harvesting after véraison are all management tools used in this vineyard to ensure suitable quality grapes. Harvesting the grapes at optimum ripeness is also essential for the best quality wine.

### WINEMAKING

Grapes were harvested at full ripeness between 23° - 26, 5°B from one vineyard. Fermentation happened in temperature controlled stainless steel tanks at 24° - 28°Celsius. 25% of the wine was matured on new and second fill French Oak for 8 months to add weight and complexity.

### WINEMAKER'S COMMENT

A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry. Produced in an early drinking style with a touch of wood and a soft smooth finish. Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

VINTAGE  
REGION  
WINEMAKER  
YIELD (TON/HA)  
ALCOHOL  
PH  
TOTAL ACIDITY  
RESIDUAL SUGAR  
OAK MATURATION  
FERMENTATION TEMP  
SERVING TEMPERATURE  
ALLERGENS  
CERTIFICATION:  
ISO 22000  
British Retail Consortium

2009  
ROBERTSON  
LOLLY LOUWRENS  
8 TONS  
12.88%  
3,74  
5,37  
2,7  
25% FOR 8 MONTHS  
24° - 28°C  
12° - 14°C  
CONTAINS SULPHITES

