



ROBERTSON WINERY

ESTD 1941

PINOT NOIR

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

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

2010
ROBERTSON
LOLLY LOUWRENS
8 TONS
13.29%
3,21
5,63
2,8
25% FOR 8 MONTHS
24° - 28°C
12° - 14°C
CONTAINS SULPHITES

