



ROBERTSON WINERY



ESTD 1941

RUBY CABERNET

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 from the specially selected grape growers in the Robertson Valley.

WINEMAKING

The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending.

WINEMAKER'S COMMENT

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium-bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage. Complements beef roast, chicken roast, 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

2008
ROBERTSON
LOLLY LOUWRENS
9 - 14 TONS
13,38%
3,71
5,57
3,2
UNWOODED
26° - 28°C
2 YEARS
12° - 14°C
CONTAINS SULPHITES

