



ROBERTSON WINERY

ESTD 1941

SHIRAZ

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

Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime. An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

WINEMAKING

Grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards with the average age of vines between 7 and 9 years. The wine was fermented in temperature controlled stainless steel tanks at 28°C for 9 days to retain a delicate fruit component and to add body and weight. Eighty percent of the wine was aged on French Oak and twenty percent on American Oak for 6 months.

WINEMAKER'S COMMENT

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones. Enjoy now with roast beef, 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
CERTIFICATIONS:
ISO 22000
British Retail Consortium

2009
ROBERTSON
LOLLY LOUWRENS
7 - 12 TONS
14,03%
3,51
5,5
4,5
80% FRENCH OAK &
20% AMERICAN OAK
FOR 6 MONTHS
28°C
2 - 3 YEARS
12° - 14°C
CONTAINS SULPHITES

