



ROBERTSON WINERY

ESTD 1941

VIOGNIER

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 grapes were sourced from only two vineyards, the one located on the gravelly hills near Ashton, and the other on red Karoo soils near McGregor. Careful canopy management and irrigation were used to control the vigour and to ensure optimum canopy efficiency. This also optimised the microclimate within the vineyard, providing the ideal conditions for the varietal to flourish.

WINEMAKING

The grapes were harvested at 24,5°B from both vineyards on the 28th of Feb and 3rd of March 08. Fermentation took place in tanks and barrel to allow for maximum wood extraction. No malolactic fermentation took place but the wine was left on its lees for 3 months, with bantonnage executed every two weeks for the first two months to give the wine richness and complexity.

WINEMAKER'S COMMENT

This Viognier from Robertson Winery shows a rich medley of fresh apricot, peach and lemon aromas that follow through to the smooth, slightly oily palate with a lingering aftertaste. It's a full flavoured wine that would be the ideal partner to a range of stir-fries, pasta and grilled fish dishes.

VINTAGE
REGION
WINEMAKER
YIELD (TON/HA)
ALCOHOL
PH
TOTAL ACIDITY
RESIDUAL SUGAR
OAK MATURATION
FERMENTATION TEMP
CELLARING POTENTIAL
SERVING TEMPERATURE
ALLERGENS

2008
ROBERTSON
JACQUES ROUX
10 TONS
13,35%
3,13
5,84
2,7
3 MONTHS
8° - 10°C
3 - 4 YEARS
8° - 10°C
CONTAINS SULPHITES

CERTIFICATION:
ISO 22000
British Retail Consortium

