



# ROBERTSON WINERY

ESTD 1941

## GEWÜRZTRAMINER

### 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

Fruit was harvested early in the morning in the first week of March at 25°B from two specially selected grape growers in the Robertson Valley. Our Gewürztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.

### WINEMAKING

Six tons of grapes per hectare were harvested at 25°B from two vineyards. Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15°C.

### WINEMAKER'S COMMENT

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis. An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses.

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

2009  
ROBERTSON  
FRANCOIS WEICH  
6 TONS  
12,59%  
3,35  
5,9  
42,7  
NIL  
14° - 15°C  
2009 - 2010  
8° - 10°C  
CONTAINS SULPHITES

