



ROBERTSON WINERY

ESTD 1941

MERLOT

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

Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions. Severe shooting thinning followed by crop control after veraison is necessary to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot. Our Merlot vines are planted mainly South East – North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River. Fruit was harvested from the last week of February from 35 specially selected grapes growers in the Robertson Valley.

WINEMAKING

Grapes were harvested at full ripeness between 24,5° - 26°B from a selection of vineyards. Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation took place in temperature controlled stainless steel tanks at 24°Celsius for 7 days. The wine was matured on French Oak for 4 months to add weight and complexity.

WINEMAKER'S COMMENT

Rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit. Enjoy now with roast chicken, beef, lamb, pasta and steak.

VINTAGE	2010
REGION	ROBERTSON
WINEMAKER	LOLLY LOUWRENS
YIELD (TON/HA)	10 - 16 TONS
ALCOHOL	13,33%
PH	3,25
TOTAL ACIDITY	5,47
RESIDUAL SUGAR	2,7
OAK MATURATION	4 MONTHS
FERMENTATION TEMP	24°C
CELLARING POTENTIAL	2 - 3 YEARS
SERVING TEMPERATURE	12° - 14°C
ALLERGENS	CONTAINS SULPHITES
CERTIFICATION:	
ISO 22000	
British Retail Consortium	