



ROBERTSON WINERY

ESTD 1941

PINOTAGE

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

The fruit is sourced from 35 specially selected grape growing families in the Robertson Valley. The Pinotage vineyards are grown in the lime rich karoo soils with fairly high clay content. This soil enables growers to use regulated deficit irrigation to control vine vigour and berry size. Pinotage quality benefits a lot if quite severe water deficit are induced between berry set and veraison. After a strict vineyard selection the selected fruit was harvested from middle February to first week in March.

WINEMAKING

Grapes were harvested at full ripeness between 23, 5° - 26,5°B from a selection of vineyards. Malolactic fermentation took place in temperature-controlled stainless steel tanks. Wine was matured on wood for 3 months to add weight and complexity before stabilization and bottling.

WINEMAKER'S COMMENT

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich, red cherry. Produced in an early drinking style with well-integrated wood and a soft, smooth finish. Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

VINTAGE	2010
REGION	ROBERTSON
WINEMAKER	LOLLY LOUWRENS
YIELD (TON/HA)	10 - 14 TONS
ALCOHOL	13,04%
PH	3,52
TOTAL ACIDITY	5,39
RESIDUAL SUGAR	1,0
OAK MATURATION	3 MONTHS
FERMENTATION TEMP	28°C
CELLARING POTENTIAL	2 - 3 YEARS
SERVING TEMPERATURE	12° - 14°C
ALLERGENS	CONTAINS SULPHITES
CERTIFICATION:	
ISO 22000	
British Retail Consortium	

