



# ROBERTSON WINERY

ESTD 1941

## PINOT NOIR

### 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

There is currently only one Pinot Noir vineyard from which grapes are sourced for the Robertson Winery Pinot Noir. This vineyard is planted on colluvial soil with a good water holding capacity, on an eastern facing slope high in the foothills of the Prospect farm. The above-mentioned terroir is one of the most suitable for growing high quality Pinot Noir in the whole of the Robertson Wine Valley. Lots of effort goes into allowing the correct number of buds during pruning. The slightly older vineyard adds to the weight and complexity of the wine. This Pinot Noir vineyard is spur pruned to one bud spurs with a reasonably wide spacing to help counter the inherent fruitfulness of the cultivar. Correct canopy management combined with a deficit irrigation strategy and quite severe green harvesting after véraison are all management tools used in this vineyard to ensure suitable quality grapes. Harvesting the grapes at optimum ripeness is also essential for the best quality wine.

### WINEMAKING

Grapes were harvested at full ripeness between 23° - 26, 5°B from one vineyard. Fermentation happened in temperature controlled stainless steel tanks at 24° - 28° Celcius.

### WINEMAKER'S COMMENT

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

VINTAGE  
REGION  
WINEMAKER  
YIELD (TON/HA)  
ALCOHOL  
PH  
TOTAL ACIDITY  
RESIDUAL SUGAR  
OAK MATURATION  
FERMENTATION TEMP  
SERVING TEMPERATURE  
ALLERGENS  
CERTIFICATION:  
ISO 22000  
British Retail Consortium

2010  
ROBERTSON  
LOLLY LOUWRENS  
8 TONS  
13.29%  
3,21  
5,63  
2,8  
NIL  
24° - 28°C  
12° - 14°C  
CONTAINS SULPHITES

