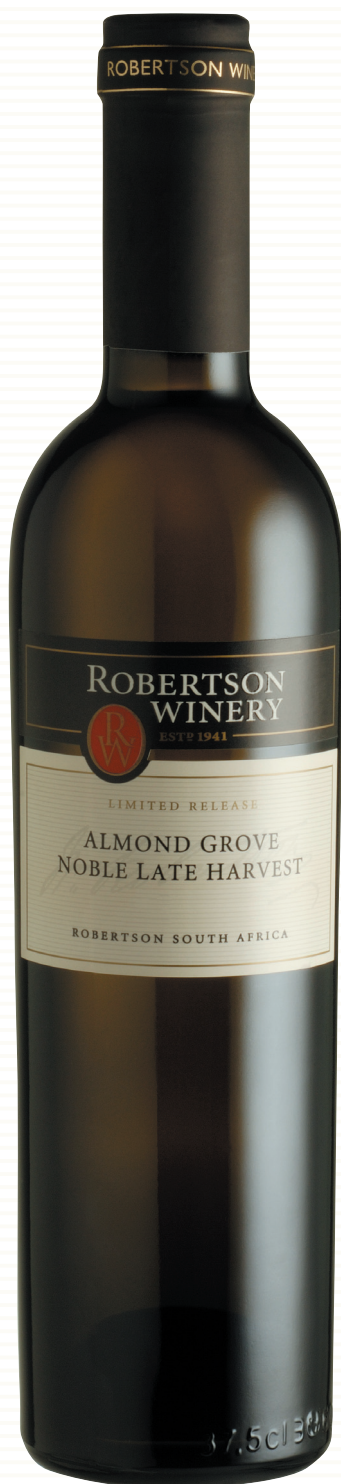


ROBERTSON WINERY



ESTD 1941



ALMOND GROVE

NOBLE LATE HARVEST 2007

Almond Grove, a single vineyard with deep, well-drained red Karoo soils, is the source of this Weisser Riesling. About once every three vintages, damp warm weather conditions in this vineyard are optimal for the development of Botrytis Cineria, "Noble Rot." This concentrates sugars, acids, flavors and aromas and enables us to produce this late harvest wine. The perfect hang time on the vine combined with very selective picking was necessary to harvest these extremely ripe grapes. Long, slow fermentation at 15° Celsius took 35 days. After the alcohol content reached 10%, the wine was tasted frequently to determine the precise point when the alcohol and residual sugar levels are in balance. The Almond Grove farm has been owned by the Baard family since 1979, one of Robertson Winery's 35 member families.

Composition	100% Weisser Riesling
Farm	Almond Grove
Soil type	Deep, well-drained red Karoo soils with a high lime content
Trellising	Four-wire Perold system
Water management	Regulated drip irrigation
Row direction	East to West
Region	Robertson
Winemaker	Lolly Louwrens
Viticulturist	Briaan Stipp
Harvest date	First week of 2007
Harvest method	Hand-harvested in small baskets at 34° Balling/Brix (34 Baumé)
Yield	3 tons per hectare
Fermentation fermenters	Fermentation took place in small at 15° Celsius for 5 weeks
Barrel maturation	No oak maturation
Bottling date	30 October 2007
pH	3,23
Total Acidity	8,71
Alcohol	12,32%
Residual sugar	100.8 grams per litre
Cellaring potential	5 to 7 years
Serving temp	8° - 10° Celsius
Allergens	Contains Sulphites
Certification: ISO 22000 British Retail Consortium	 

Winemaker's comment: This full-bodied wine exhibits rich flavours of dried apricots, almonds and honey, with a lingering aftertaste of ripe peaches. On the palate, the wine is delicate but concentrated. The fine fresh acidity balances the sweetness with a long smooth finish.