

# ROBERTSON WINERY



ESTD 1941



## KINGS RIVER

CHARDONNAY 2009

Carefully judged vineyard selection has provided a solid fruit foundation for this Chardonnay. Fruit was sourced from a premium block on the Kings River farm that is owned by the Colyn family since 1880, one of Robertson Winery's 35 member families. The well-weathered deep Karoo soil on this farm with its generous lime content, adds an underlying richness and complexity to this unique wine.

Composition	Chardonnay
Farm	Kings River
Soil type	Well weathered deep Karoo soils with generous lime content
Trellising	Four-wire Perold system
Water management	Regulated drip irrigation, resulting in small, concentrated berries
Row direction	North-west to south-east
Region	Robertson
Winemaker	Jacques Roux
Viticulturist	Briaan Stipp
Harvest date	Last week of March 2009
Harvest method	Hand-harvested in small baskets at 24° Balling/Brix (24 Baumé)
Yield	6 tons per hectare
Fermentation	100% Barrel fermented 100% Natural fermentation
Barrel maturation	11 Months in new and second fill 225-litre French barrels
Bottling date	21 July 2010
pH	3,36
Total Acidity	6,12
Alcohol	13,63%
Residual sugar	3,6 grams per litre
Cellaring potential	3 to 5 years
Serving temp	10° - 12° Celsius
Allergens	Contains Sulphites
Certification: ISO 22000 British Retail Consortium	 

Winemaker's comment: Rich open aromas of fresh citrus and lime with hints of oatmeal and butterscotch. The palate is ripe pineapple and melon, complemented by full-bodied soft varietal fruit, giving a generous texture with a long full flavoured soft finish.