





ROBERTSON WINERY

ESTD 1941

PHANTO RIDGE PINOTAGE 2007

Phanto Ridge Pinotage derives its balance and structure from the vineyards situated on the north-facing slope at the foot of the Langeberg Mountains, with its shale soils that is rich in lime. Careful vineyard management resulted in a harvest of small, concentrated berries. The De Vries family, one of Robertson Winery's 35 member families, has owned the farm since 1997.

Composition	100% Pinotage
Farm	Phanto Ridge
Soil type	Shale
Trellising	Four-wire Perold system
Water management	Regulated deficit irrigation resulting in small berries and concentration of flavour
Row direction	North to south
Region	Robertson
Winemaker	Jacques Roux
Viticulturist	Briaan Stipp
Harvest date	5 February 2007
Harvest method	Hand-harvested in small baskets at 25,4° Balling/Brix
Yield	6 tons per hectare
Fermentation	Fermentation took place in small open fermenters at 26° Celsius. The cap was punched down manually every 3 hours to extract colour and flavour.
Barrel maturation	15 Months in new 225-litre barrels (80% French and 20% American oak)
Bottling date	23 October 2008
pH	3,53
TA	5,90
Alcohol	14%
Residual sugar	4,5 grams per litre
Cellaring potential	5 to 7 years
Serving temp	10° - 12° Celsius
Allergens	Contains Sulphites
Certification: ISO 22000 British Retail Consortium	 

Winemaker's comment: Rich aroma of plum and ripe banana, chocolate, coffee and mocca with a lingering impression of chocolate and plum pudding. Soft, ripe tannins and well-integrated oak provide structure and a plushy textured mouth feel.