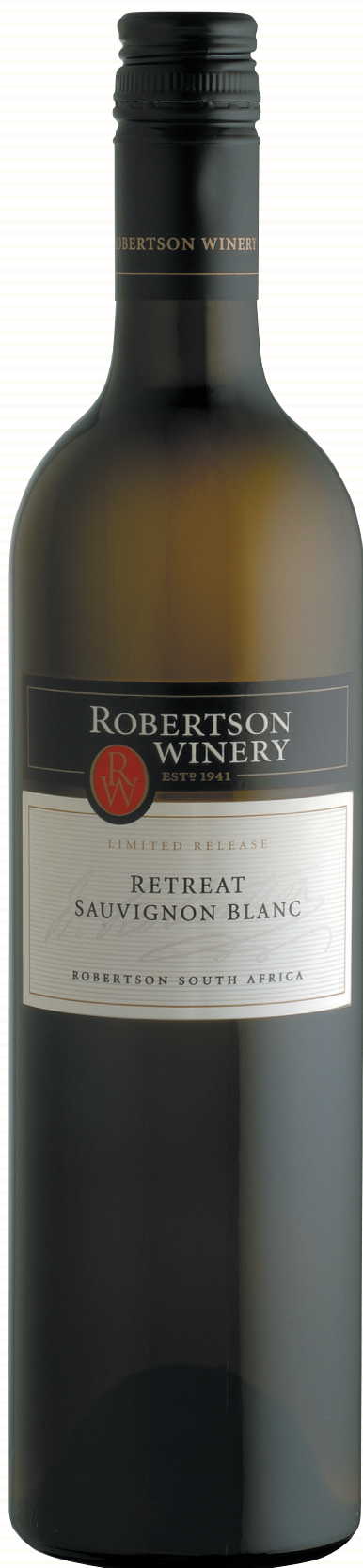


# ROBERTSON WINERY



ESTD 1941



## RETREAT

### SAUVIGNON BLANC 2010

Retreat, a single vineyard with well-weathered shale soils, is the source of this Sauvignon Blanc. It is situated on a south-facing slope in the Riviersonderend mountain range at an altitude of 350 metres above sea level. During summer this vineyard is cooled in the afternoons by southern ocean sea breezes, enabling an extended ripening season. This results in good quality fruit, with concentrated flavours and fine acidity. The farm has been owned by the De Wet family since 1896, one of Robertson Winery's 35 member families.

Composition	100% Sauvignon Blanc
Farm	Retreat
Soil type	Well-weathered shale
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	5 February 2010
Harvest method	Hand-harvested in small baskets at 25° Balling/Brix
Yield	10 tons per hectare
Fermentation	14 days at 12° Celsius (fermented dry)
Barrel maturation	No oak maturation
Bottling date	14 Oct 2010
pH	3,29
TA	6,71
Alcohol	13.86%
Residual sugar	2,4 grams per litre
Cellaring potential	2 to 3 years
Serving temp	8° - 10° Celsius
Allergens	Contains Sulphites
Accreditations: ISO 22000 British Retail Consortium	 

Winemaker's comment: This wine exhibits appealing aromas and flavours of ripe granadilla, pineapple, green apple and melon, with a touch of flintiness. The fine crisp natural acidity freshens the wine and adds structure; leading to clean, mineral finish with excellent length and finesse.