



ROBERTSON WINERY

ESTD 1941

WOLFKLOOF SHIRAZ 2007

The Wolfkloof Shiraz derives its balance and structure from the vineyard's situation on the cool south-facing slope at the foot of the Langeberg Mountains, with its water-retaining Oakleaf soils. Careful vineyard management resulted in a harvest of small, concentrated berries. The farm has been owned by the Viljoen family, one of Robertson Winery's 35 member families, since 1886.

Composition	100% Shiraz
Farm	Wolfkloof
Soil type	Deep Oakleaf
Trellising	Five-wire Perold system
Water management	Regulated deficit irrigation resulting in small berries and concentration of flavour
Row direction	South East to North West
Region	Robertson
Winemaker	Jaques Roux
Viticulturist	Briaan Stipp
Harvest date	End March 2007
Harvest method	Hand-harvested in small baskets at 27,5° Balling/Brix (14.5 Baumé)
Yield	6 tons per hectare
Fermentation	Fermentation took place in small open fermenters at 28° - 30° Celsius. The cap was punched down manually every 4 hours to extract colour and flavour.
Barrel maturation	21 Months in 225-litre barrels (40% new barrels and the remainder in second and third fill)
Bottling date	18 March 2009
pH	3,6
TA	6,5
Alcohol	15,65%
Residual sugar	2,8 grams per litre
Cellaring potential	5 to 9 years
Serving temp	10° - 12° Celsius
Allergens	Contains Sulphites
Accreditations: ISO 22000 British Retail Consortium	 

Winemaker's comment: Mulberry, cinnamon and clove aromas combine with flavours of blackberries and spice on the palate. Soft, ripe tannins and well-integrated oak provide structure and a plushly textured mouthfeel.