



# ROBERTSON WINERY

ESTD 1941

## PROSPECT HILL

### CABERNET SAUVIGNON 2008

The Prospect Hill vineyard is situated on a cool southeast-facing slope of the Zandvliet Mountains, at an altitude of 172 metres above sea level. This aspect exposes the vineyard to the warm morning sun and shades it in the hotter afternoons. These features combine deep, well-drained red Karoo soils with a generous lime content, to create the perfect balance for growing exceptional Cabernet Sauvignon. The farm has been owned by one of Robertson Winery's 35 member families, the Bruwers, since 1956.

Composition	100% Cabernet Sauvignon
Farm	Prospect Hill
Soil type	Deep, well-drained red Karoo soils with a high lime content
Trellising	Six-wire Perold system
Water management	Regulated irrigation
Row direction	East to West, protecting fruit against excess sunlight
Region	Robertson
Winemaker	Jacques Roux
Viticulturist	Briaan Stipp
Harvest date	31 March 2008
Harvest method	Hand-harvested in small baskets at 25° Balling/Brix
Yield	7,5 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	Matured for 30 months in 225 litre French and American oak barrels ( 20% new barrels, 40% second fill and & 40% third fill).
Bottling date	30 August 2011
pH	3,56
TA	6,2
Alcohol	14,09%
Residual sugar	4,5 grams per litre
Cellaring potential	5 to 7 years
Serving temp	12° - 14° Celsius
Allergens	Contains Sulphites
Certification:	

Winemaker's comment: Intense aromas of blackcurrant and brambly wild fruit lead promisingly to rich flavours of ripe cassis and chocolate, as well as some earthiness. Balanced tannins and acidity ensure a well-defined structure and an elegant finish.