



ROBERTSON WINERY

ESTD 1941

CABERNET SAUVIGNON SHIRAZ

VINTAGE

The 2010 vintage again promises wines of excellent quality. Following a good winter with above average rainfall, the growing season commenced with cooler than average temperatures, above average rainfall and substantial wind. These conditions prevailed until November and as a result the vineyard growth was moderate and Downy mildew a threat. Our efficient disease forecasting model assisted growers to react proactively to prevent crop losses. Contrary to the global warming trend, the cool conditions continued through the harvest period with only a few hot days in-between. From December the rainy weather abated with the exception of a thunderstorm and heavy rain during February. The drier weather meant healthy grapes of excellent quality delivered to the cellar but due to the moderate growth and high wind, the berry size was reduced allowing for a smaller crop with excellent concentration of flavour and colour.

VINEYARDS

Both the Cabernet Sauvignon and Shiraz berries for this blend were already selected in the vineyard. The Cabernet Sauvignon vineyards grow in lime rich karoo soils, as well as in well weathered shale soils in the foothills of the Langeberg Mountains. The Shiraz vineyards are grown in lime rich karoo soils where regulated deficit irrigation is being used to control vine vigour and berry size. With both these varieties the crop level is controlled by canopy management actions, like shoot thinning and "green harvest", if necessary. The Shiraz fruit was harvested from the third week of February and the Cabernet Sauvignon fruit was harvested from the last week of February.

WINEMAKING

Both Shiraz and Cabernet Sauvignon grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards. Cold soaking on the Cabernet Sauvignon happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks. The Cabernet Sauvignon was matured on French Oak for 8 months and 30% of the Shiraz was matured on American Oak for 8 months prior to blending.

WINEMAKER'S COMMENT

An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit with well-balanced wood integration all around. Enjoy this wine now with roast beef, guinea fowl, roast chicken, stews, lamb, venison, pasta and steak.

VINTAGE
VARIETY
REGION
WINEMAKER
YIELD (TON/HA)
ALCOHOL
PH
TOTAL ACIDITY
RESIDUAL SUGAR
OAK MATURATION
CELLARING POTENTIAL
SERVING TEMPERATURE
ALLERGENS

2010
51% CABERNET : 49% SHIRAZ
ROBERTSON
LOLLY LOUWRENS
10 TONS
13,46%
3,58
5,55
2,5
8 MONTHS
3 - 4 YEARS
12° - 14°C
CONTAINS SULPHITES

CERTIFICATIONS:

