



ROBERTSON WINERY

ESTD 1941

MERLOT

VINTAGE

The 2011 vintage resulted in wines of excellent flavour and complexity. After a cold winter, temperatures rose during the latter part of August ensuring even bud break. The absence of strong North Westerly winds during the initial growing season meant strong vine growth. Vine vigour and berry size could be controlled with regulated deficit irrigation. Although the first week of January was warm, night time temperatures cooled enough for the grapevines to recuperate effectively. The option of irrigating helped growers to manage warmer spells. Rain influenced decisions made during the first part of harvest. The remainder of the harvest saw fine weather and healthy grapes of excellent quality delivered to the cellar.

VINEYARDS

Merlot by nature is very sensitive to heat and prefers cooler areas therefore we plant our Merlot on the lower mountain slopes in deep karoo soils that retain water well. These soils render a good buffer capacity against unfavourable weather conditions. Severe shooting thinning followed by crop control after veraison is necessary to ensure that a good balance between canopy and crop load is achieved. Sufficient light penetration into the canopy is necessary for sufficient colour formation, especially on a cultivar like Merlot. Our Merlot vines are planted mainly South East – North West to protect the grapes from direct sunlight and to utilize the prevailing South Eastern breeze to cool the grapes during the ripening season. Irrigation is supplemented by controlled drip irrigation from the Breede River. Fruit was harvested from the last week of February from 35 specially selected grapes growers in the Robertson Valley.

WINEMAKING

Grapes were harvested at full ripeness between 24,5° - 26°B from a selection of vineyards. Cold soaking happened two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation took place in temperature controlled stainless steel tanks at 24°Celsius for 7 days. The wine was matured on French Oak for 4 months to add weight and complexity.

WINEMAKER'S COMMENT

Rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit. Enjoy now with roast chicken, beef, lamb, pasta and steak.

VINTAGE	2011
REGION	ROBERTSON
WINEMAKER	LOLLY LOUWRENS
YIELD (TON/HA)	10 TONS
ALCOHOL	13.57%
PH	3,23
TOTAL ACIDITY	5,75
RESIDUAL SUGAR	3,51
OAK MATURATION	4 MONTHS (FRENCH OAK)
FERMENTATION TEMP	28°C
CELLARING POTENTIAL	2 - 3 YEARS
SERVING TEMPERATURE	12° - 14°C
ALLERGENS	CONTAINS SULPHITES

CERTIFICATIONS:

