



ROBERTSON WINERY

ESTD 1941

PINOT GRIGIO

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 vigor 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

There are currently 6 different Pinot Grigio vineyards established on four of Robertson Winery member farms. The vineyards are still fairly young and were planted in 2008 and 2009. Five of these vineyards grow on deep red calcareous Karoo soils with a good water holding capacity, while the other vineyard is established on a sandy alluvial soil with a medium water holding capacity. Normal pruning of 8-10 two bud spurs per meter cordon is followed up by normal canopy management manipulations regarding shoot thinning and vertical shoot positioning.

WINEMAKING

Grapes were harvested between 21.5° - 22.5°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened in temperature controlled stainless steel tanks for 17 days at 14°C.

WINEMAKER'S COMMENT

Wonderfully pleasant and fresh on the taste with a pale green hue. Tropical fruit flavours of ripe pineapple and melon greet the palate ending with an aftertaste that is well rounded and creamy.

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

2011
ROBERTSON
FRANCOIS WEICH
14 TONS
12,68%
3,25
5,79
2,23
NIL
11° - 12°C
2012 - 2013
8° - 10°C
CONTAINS SULPHITES

CERTIFICATIONS:

