



ROBERTSON WINERY

ESTD 1941

PINOT NOIR

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

There is currently only one Pinot Noir vineyard from which grapes are sourced for the Robertson Winery Pinot Noir. This vineyard is planted on colluvial soil with a good water holding capacity, on an eastern facing slope high in the foothills of the Prospect farm. The above-mentioned terroir is one of the most suitable for growing high quality Pinot Noir in the whole of the Robertson Wine Valley. Lots of effort goes into allowing the correct number of buds during pruning. The slightly older vineyard adds to the weight and complexity of the wine. This Pinot Noir vineyard is spur pruned to one bud spurs with a reasonably wide spacing to help counter the inherent fruitfulness of the cultivar. Correct canopy management combined with a deficit irrigation strategy and quite severe green harvesting after véraison are all management tools used in this vineyard to ensure suitable quality grapes. Harvesting the grapes at optimum ripeness is also essential for the best quality wine.

WINEMAKING

Grapes were harvested at full ripeness between 23° - 26, 5°B from one vineyard. Fermentation happened in temperature controlled stainless steel tanks at 24° - 28°Celsius.

WINEMAKER'S COMMENT

A purple tint on the rim with delicious flavours of ripe strawberry and rich red cherry. Produced in an early drinking style with a touch of wood and a soft smooth finish. Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

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

2011
ROBERTSON
LOLLY LOUWRENS
8 TONS
13.30%
3.42
5.86
2.95
NIL
24° - 28°C
12° - 14°C
CONTAINS SULPHITES

CERTIFICATIONS:

