



ROBERTSON WINERY

ESTD 1941

RUBY CABERNET

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

The fruit was sourced from 35 specially selected grape growing families in the Robertson Valley. Vines are grown in deep cool, alluvial soil that is rich in lime and receives an annual rainfall of only 280 mm per year. Fruit was harvested very early in the morning from the last week of February to the middle of March from the specially selected grape growers in the Robertson Valley.

WINEMAKING

The wine was harvested at optimum flavour from a selection of vineyards. Keeping the fruit separate throughout fermentation, wines were produced with varying flavours and palate weight allowing a diverse choice when it came to blending.

WINEMAKER'S COMMENT

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium-bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage. Complements beef roast, chicken roast, stews, lamb, venison, pasta and steak.

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

CERTIFICATIONS:

2011
ROBERTSON
LOLLY LOUWRENS
9 - 14 TONS
13,44%
3,48
5,42
4,03
NIL
26° - 28°C
2 YEARS
12° - 14°C
CONTAINS SULPHITES

