



ROBERTSON WINERY

ESTD 1941

SAUVIGNON BLANC

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

Sauvignon blanc grapes were harvested very early in the morning from the last week of January until the end of February. The vast majority of our Sauvignon blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the very sensitive Sauvignon blanc in these soils and using a northwest to southeast row direction helps to buffer the vines against unfavourable weather conditions, such as heat waves. Some vineyards are managed to be a bit more vigorous in growth, with a slightly denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot thinned more severely to create a more open canopy. This enhances the synthesis of terpenes which are responsible for the tropical fruit characters, typical of Sauvignon Blanc.

WINEMAKING

Grapes were harvested between 22° - 23°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 slowly in temperature controlled stainless steel tanks for 18 days at 12°C

WINEMAKER'S COMMENT

Full-bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity. Enjoy now with seafood, smoked salmon, roast chicken and pork.

VINTAGE	2011
REGION	ROBERTSON
WINEMAKER	FRANCOIS WEICH
YIELD (TON/HA)	14 TONS
ALCOHOL	12,58%
PH	3,36
TOTAL ACIDITY	5,51
RESIDUAL SUGAR	6,08
OAK MATURATION	NIL
FERMENTATION TEMP	11° - 12°C
CELLARING POTENTIAL	2011 - 2012
SERVING TEMPERATURE	8° - 10°C
ALLERGENS	CONTAINS SULPHITES

CERTIFICATIONS:

