



# ROBERTSON WINERY

ESTD 1941

## SHIRAZ

### 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

Shiraz is by nature a vigorous grower, so a 6-wire Perold system is used to manage the canopy. Our Shiraz is planted in deep Karoo and Shale soils that are rich in lime. An average of 7 to 12 tons of fruit was harvested per hectare during the fourth week of February from 35 specially selected grape growers in the Robertson Valley. This rich lime content ensures a healthy growing medium. Bunch size is kept below 120 grams per bunch to ensure concentration of fruit.

### WINEMAKING

Grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards with the average age of vines between 7 and 9 years. The wine was fermented in temperature controlled stainless steel tanks at 28°C for 9 days to retain a delicate fruit component and to add body and weight. Eighty percent of the wine was aged on French Oak and twenty percent on American Oak for 6 months.

### WINEMAKER'S COMMENT

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones. Enjoy now with roast beef, 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  
7 - 12 TONS  
13,64%  
3,52  
5,60  
4,12  
80% FRENCH OAK &  
20% AMERICAN OAK  
FOR 6 MONTHS  
28°C  
2 - 3 YEARS  
12° - 14°C  
CONTAINS SULPHITES

