



# ROBERTSON WINERY

ESTD 1941

## VIOGNIER

### VINTAGE

The 2010 vintage again promises wines of excellent quality. Following a good winter with above average rainfall, the growing season commenced with cooler than average temperatures, above average rainfall and substantial wind. These conditions prevailed until November and as a result the vineyard growth was moderate and Downy mildew a threat. Our efficient disease forecasting model assisted growers to react proactively to prevent crop losses. Contrary to the global warming trend, the cool conditions continued through the harvest period with only a few hot days in-between. From December the rainy weather abated with the exception of a thunderstorm and heavy rain during February. The drier weather meant healthy grapes of excellent quality delivered to the cellar but due to the moderate growth and high wind, the berry size was reduced allowing for a smaller crop with excellent concentration of flavour and colour.

### VINEYARDS

The grapes were sourced from only two vineyards, the one located on the gravelly hills near Ashton, and the other on red Karoo soils near McGregor. Careful canopy management and irrigation were used to control the vigour and to ensure optimum canopy efficiency. This also optimised the microclimate within the vineyard, providing the ideal conditions for the varietal to flourish.

### WINEMAKING

The grapes were harvested at 24,5°B from both vineyards on the 28th of Feb and 3rd of March 08. Fermentation took place in tanks and barrel to allow for maximum wood extraction. No malolactic fermentation took place but the wine was left on its lees for 3 months, with bantonnage executed every two weeks for the first two months to give the wine richness and complexity.

### WINEMAKER'S COMMENT

This Viognier from Robertson Winery shows a rich medley of fresh apricot, peach and lemon aromas that follow through to the smooth, slightly oily palate with a lingering aftertaste. It's a full flavoured wine that would be the ideal partner to a range of stir-fries, pasta and grilled fish dishes.

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

2010  
ROBERTSON  
JACQUES ROUX  
10 TONS  
14,04%  
3,35  
5,26  
4,61  
3 MONTHS  
11° - 12°C  
3 - 4 YEARS  
8° - 10°C  
CONTAINS SULPHITES

CERTIFICATIONS:

