

ROBERTSON WINERY



ESTD 1941

2010


NUMBER ONE

CONSTITUTION ROAD

Shiraz

Harvesting took place on the 15th of March 2010. Only selected, hand-picked grapes at 25.3°Balling were used. Fermentation occurred in small open fermentation tanks with a capacity of 1-10 tons. Manual punch down every 3 hours for 8 days was followed by extended skin contact. Malolactic fermentation followed in barrel over a four week period. The wine was aged for 30 months in 225 litre new French cooperage of which 23% was Sylvain, 16% Demptos and the remainder Boutes, TW Boswell and Vicard producing an exclusive vintage of only 88 barrels.



COMPOSITION	100% Shiraz
FARMS	Wolfkloof
SOIL TYPE	Deep Oakleaf
TRELLISING	Five-wire Perold system
WATER MANAGEMENT	Regulated deficit irrigation resulting in small berries and concentration of flavour
ROW DIRECTION	South-east to north-west
REGION	Robertson
WINEMAKER	Jacques Roux
VITICULTURIST	Briaan Stipp
HARVEST DATE	25th of March 2010
HARVEST METHOD	Hand-harvested in small baskets at 25.3° Balling/Brix
YIELD	10 tons per hectare
FERMENTATION	Fermentation took place in small open fermenters. The cap was punched down manually every 3 hours to extract colour and flavour.
BARREL MATURATION	30 Months in new 225 litre barrels
BOTTLING DATE	November 2012
pH	3,39
TA	5,9
ALCOHOL	14,72%
RESIDUAL SUGAR	4,7 grams per litre
CELLARING POTENTIAL	7 to 10 years
SERVING TEMP	10° - 12° Celsius
ALLERGENS	Contains Sulphites
CERTIFICATION:	

WINEMAKER'S COMMENT

Deep rich purple color, intense aroma of dark ripe blackberry with seductive spicy fruit and black pepper characteristics. Velvety palate with supple fine-grained tannins combining well with the French oak.