



ROBERTSON
WINERY
ESTD 1941

LIGHTLY SPARKLING SAUVIGNON BLANC 2015

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.

WINEMAKERS COMMENTS

A crisp, fresh, vibrant Sauvignon blanc with a delicately different light sparkle.

Region	Robertson
Winemakers	Francois Weich
Yield (ton/ha)	14 Tons
Alcohol	12,35%
Ph	3,37
Total Acidity	6,4
Residual Sugar	6,6
Oak Maturation	nil
Fermentation Temp	11°-12°C
Cellaring Potential	1 - 2 Years
Serving Temperature	8° - 10°C
Allergens	Contains Sulphites, Milk

CERTIFICATIONS



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