



ROBERTSON WINERY

ESTD 1941

CHARDONNAY

VINTAGE

The 2012 vintage will be recorded as one of the most memorable of the recent past. Above average yields of superb quality excited growers and winemakers alike. After an exemplary winter with enough cold weather and sufficient rain, bud break commenced at the end of August. Bud break was very even and due to the absence of strong winds initial growth was good. The favourable weather continued through to December, which was very positive for the flowering period. Warm conditions came early in January, but did not affect the quality or quantity of the grapes. Excellent weather during harvest ensured that absolute healthy grapes of outstanding quality could be delivered at the winery.

VINEYARDS

Chardonnay is an early ripening variety and the first Chardonnay grapes were harvested and brought to the cellar during the first week of February. Our Chardonnay vines are mostly planted higher on the foothills of the mountains, on gravelly Karoo soils with some clay and lime fractions. The high lime content ensures a healthy well-drained growing medium for our vines. It also ensures that the expression of Chardonnay character is enhanced.

WINEMAKING

Grapes were harvested at a very ripe stage between 23,5° - 25°B from a selection of vineyards in the Robertson Valley. Twenty percent of the blend was fermented on wood and the balance in temperature controlled stainless steel tanks at 12°C for 19 days. Wine was left on the lees for 80 days to add complexity. Twenty percent of the wine was matured on French oak for 6 months.

WINEMAKER'S COMMENT

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish. Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

VINTAGE	2012
REGION	ROBERTSON
WINEMAKER	FRANCOIS WEICH
YIELD (TON/HA)	14 TONS
ALCOHOL	13.12%
PH	3.4
TOTAL ACIDITY	6,0
RESIDUAL SUGAR	7,2
OAK MATURATION	20% FOR 6 MONTHS
FERMENTATION TEMP	12° - 15°C
CELLARING POTENTIAL	1 - 2 YEARS
SERVING TEMPERATURE	8° - 10°C
ALLERGENS	CONTAINS SULPHITES, MILK
CERTIFICATIONS	

