



# ROBERTSON WINERY

ESTD 1941

## CHARDONNAY

### 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

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

2011  
ROBERTSON  
FRANCOIS WEICH  
14 TONS  
13.08%  
3,32  
5,77  
7,12  
20% FOR 6 MONTHS  
13° - 15°C  
2011 - 2012  
8° - 10°C  
CONTAINS SULPHITES

CERTIFICATIONS:

