



ROBERTSON
WINERY
ESTD 1941

NUMBER ONE CONSTITUTION ROAD 2017 SHIRAZ

The grapes were hand harvested in 20 kg crates from two premium blocks on the Wolfkloof farm. The grapes were picked between 25-26 Brix. At the Cellar grapes were de-stemmed and taken to small open top fermenters. A 10% saignee was done followed by two days of cold maceration. Once fermentation kicked off the skin cap was punch down or pumped over every 6 hours to ensure optimal extraction of flavour, tannin and colour. After fermentation the wine was left on the skins for 5-7 days extended maceration. The skins were then pressed off and the wine taken to new 225 L and 300 L oak barrels to undergo malolactic fermentation. Wine was aged for 36 months in barrel in our temperature controlled Cellar.

Winemaker's comment: The wine has a radiant deep purple colour. Rich aromas of plum, and black berries envelopes warm spice aromas and a hint of dark chocolate. A voluptuous wine with silky tannins. Ripe dark fruit found on the nose follows through to the palate and lingers on the finish.

Composition	100% Shiraz
Farm	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	Rianco van Rooyen
Viticulturist	Briaan Stipp
Harvest method	Hand-harvested in small crates at 25-26 °B
Yield	8 tons per hectare
Vinification	Fermentation took place in small open fermenters. The skin cap was mixed every 6 hours by punch down or pump overs.
Barrel maturation	Medium and Medium plus toast 225 & 300 litre barrels were used. Oak aging for 36 months in 100% French barrels.
Analysis	Alc 14,80% TA 5,7 g/l RS 3,5g/l pH 3,42
Cellaring potential	7 to 10 years
Serving temp	12° - 14° Celsius
Allergens	Contains Sulphites, Egg

CERTIFICATIONS



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www.RobertsonWinery.co.za

