

CONSTITUTION ROAD 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 16 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.

VINTAGE: 2021

Composition	100% Shiraz	Soil Type	Deep Oakleaf
Farm	Wolfkloof	Trellising	Five-wire Perold system
Region	Robertson	Row direction	South East to North West
Winemaker	Thys Loubser	Harvest method	Hand-harvested in small crates at 25-26°B
Viticulturist	Briaan Stipp	Yield	8 tons per hectare

Watermanagement	Regulated deficit irrigation resulting in small berries and concentration of flavour
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 14 months in 100% French barrels.

Alcohol	13,83%	Cellaring Potential	7 to 10 years
Ph	3,44	Serving Temp.	12° - 14° Celsius
Total Acidity	5,95 g/l	Allergens	Contains Sulphites, Egg
Residual Sugar	3,28g/l		

CERTIFICATIONS:



Robertson Winery Number One Constitution Road 750ml

MORE TO SHARE