

Oak Valley Sauvignon Blanc 2006

Silver at the 2007 Decanter World Wine Awards

A well balanced wine with some citrus overtones and ripe grapefruit flavours. A fresh zesty mouthfeel with good acid. Crisp, dry and invigorating on the palate with a lingering aftertaste. Nice harmony. Elegant yet flinty with underlying.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.49 % vol rs : 1.8 g/l pH : 3.27 ta : 6.5 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral

pack : Bottle **closure :** Cork

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in the vineyard : Aspect: South-West facing slopes

Elevation: 310m – 580m

Soil Type: Medium texture gravelly soils with a structured clay layer

Clones: SB9, SB11, SB133, SB134, SB159, SB161, SB316, SB317

Rootstock: R99, R110, 101-14, Ruggerie 140

Planting Date: 1992 – 2000

Irrigation: Two irrigations required before harvest

Trellising: Extended Perold

Plant Density: 2 564 – 3 472 vines / ha

about the harvest: Harvest Date: 14 February 2006 (Lower Vineyards)

6 March 2006 (Mountain Vineyards)

Analysis at Harvest: Sugar: 20.7 – 22.7° B

Total acid: 8.5 – 9.2

pH: 3.05 – 3.32

Yeasts: Vin 7, VL3

