

Oak Valley Sauvignon Blanc 2007

2008 John Platter Wine Guide - 4½ stars

A well balanced wine with some tropical notes of litchi and passion fruit. Good acidity - crisp and invigorating on the palate. Well rounded with a big mouthfeel and lingering aftertaste. Nice harmony.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13 % vol rs : 2.7 g/l pH : 3.39 ta : 6.7 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: 2 irrigations required before harvest

Trellising: Extended Perold

Plant Density: 2 564 - 3 472 vines/ha

about the harvest: Harvest Date: 14 February 2007 (Lower Vineyards)

6 March 2007 (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

in the cellar : The grapes were given 12-18 hours of skin contact before pressing and the juice was allowed to settle for 2 days at 5° - 8° C before being racked after which VIN7/VL3 yeast was added.

Fermentation took place at between 12° - 14° C and the wine was left on the lees for 8 weeks, adding richness and fullness to the wine.

