

Oak Valley Chardonnay 2007

Lime and white pear on the nose, delicate use of wood, good structure with crisp acidity. Balanced with a long finish. Minerally and elegant.

variety : Chardonnay | Chardonnay

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.27 g/l pH : 3.37 ta : 5.64 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Aspect: South-West facing slopes

Elevation: 300 – 320m

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

Clones: CY3, 5, 95, 268

Rootstock: R110, 101-14

Planting Date: 1992

Irrigation: Yes

Trellising: Extended Perold

Plant Density: 3 205 – 4 167 vines/ha

about the harvest: Harvest Date: 14 March 2007

Analysis at Harvest: Sugar: 21.3° B

Total acid: 6

pH: 3.29

Yeasts: Natural fermentation

in the cellar : Destemmed, crushed, pressed and settled for 2 days. 23 new French oak barrels were used and fermentation started naturally in all barrels. Underwent malolactic fermentation. 40% new French oak and 2nd and 3rd fill for balance.

