

Oak Valley Sauvignon Blanc 2008

2009 Decanter World Wine Awards - Bronze medal

Lime green tinges, hints of grass and green peppers, herbaceous with a creamy and fresh mouth-feel.
Flinty mineral finish - enduring aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 1.1 g/l pH : 3.23 ta : 5.68 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: 470m - 580m

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

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

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

Planting Date: 1998 - 2000

Trellising: Extended Perold

Plant Density: 2 564 - 3 472 vines/ha

about the harvest: Harvest Date: 10 - 19 March 2008 (Mountain Vineyards)

6 March 2007 (Mountain Vineyards)

Analysis at Harvest: Sugar: 22.5° - 23.4° B

Total acid: 7.6 - 8.3

pH: 3.23 - 3.35

Yeasts: Vin 7, VL3

in the cellar : The 2008 vintage was cool. The grapes were handled reductively through all the winemaking phases to ensure that all the crisp, cool climate flavours were captured in the bottle.

The grapes were given 12-18 hours of skin contact before pressing. 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.

Bottling date: 8 August 2008

