

Oak Valley "The OV" Sauvignon Blanc / Semillon 2008

2009 Old Mutual Trophy Wine Show - Bronze medal (70/100)

Hints of citrus with distinctive grapefruit on the palate. Flinty minerality with a good acid structure and long finish. Full, rich and well rounded.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.13 ta : 6.0 g/l va : 0.35 g/l

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

pack : Bottle **closure** : Cork

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Nominated for a possible 5 star in the 2009 John Platter Wine Guide.

in the vineyard : Aspect: South-West facing slopes

Elevation: 450m - 520m

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

Clones: SB9, SB11, SB161, SB316, SB317/Sem

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

Planting Date: 1998 - 2004

Trellising: Extended Perold

Plant Density: 2 564 - 2 857 vines/ha

about the harvest: Harvest Date: 27 February - 7 March 2007

Analysis at Harvest:

Sauvignon Blanc:

Sugar: 23.0° B

Total acid: 8.2 g/l

pH: 3.17

Semillon:

Sugar: 21.4° B

Total Acid: 6.4 g/l

pH: 3.12

in the cellar : The 2007 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 and the juice was allowed to settle for 2 days at 5° - 8° C before being racked. Thereafter 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.

The Semillon was matured for 9 months in 2nd and 3rd fill barrels.