

Oak Valley Merlot / Cabernet Sauvignon Blend 2006

Medium-deep red. Expressive, pure, Merlot-dominated aromas of redcurrant, liquorice, mocha, mint and menthol. Plump, sweet and harmonious, with plum and tobacco leaf flavours nicely framed by supporting acidity. Finishes with dusty tannins.

variety : Merlot | 51% Merlot, 34% Cabernet Franc, 15% Cabernet Sauvignon

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.56 ta : 6.0 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Aspect: South-West facing slopes

Elevation: 310m - 500m

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

Rootstock: R99, R110, Ruggerie 140

Planting Date: 1999 - 2001

Irrigation: Post harvest irrigation only

Trellising: Extended Perold

Plant Density: 2 564 - 3 333 vine/ha

about the harvest: Grapes were harvested at around 24.5° Balling

Harvest Date: 09 March 2006 - 22 March 2006

Analysis at Harvest: Sugar: 25.2° - 25.8° Balling

Total acid: 4.5 - 5.9

pH: 3.42 - 3.66

Yeasts: BDX, WE372

in the cellar : After bunch and berry sorting the juice was cold soaked for 5 days before yeast was added. 3 pumpovers took place per day and a few punchdowns, after fermentation a few days skin contact before pressing. Malolactic fermentation in SS Tank and then to 300 litre barrels for 18 months. 69% new French oak and the remainder 2nd fill.

Date of Bottling: 23 January 2008

