

Oak Valley Merlot / Cabernet Sauvignon Blend 2007

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 | 56% Merlot, 27% Cabernet Franc, 17% Cabernet Sauvignon

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.57 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Aspect : South-West facing slopes

Elevation : 310m – 580m

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

Rootstock : R99, R110, Ruggeri 140

Planting Date : 1999 - 2001

Irrigation : Post harvest irrigation only

Trellising : Extended Perold

Plant Density : 2 564 – 3 333 vines / ha

about the harvest: Harvest Date : 09 March 2007 – 22 March 2007

Grapes were harvested at around 24.5 °Balling.

Analysis at Harvest:

Sugar: 25.2 – 25.8°B

Total acid: 4.5 – 5.9

pH: 3.42 – 3.66

in the cellar : After bunch and berry sorting of grapes, 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. 68% new French oak and the remainder 2nd fill.

Date of Bottling: 30 January 2009

