

Oak Valley Pinot Noir 2010

Strawberry, raspberry, mint, rose and a whiff of underbrush on the nose. Suave, silky and light on its feet; with the saline red berry flavours, pliant texture and acid / tannin balance convey excellent varietal character. Finishes with good juicy persistence.

variety : Pinot Noir | 100% Pinot Noir

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13 % vol rs : 1.5 g/l pH : 3.63 ta : 5.3 g/l

type : Red **body :** Medium **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Aspect : South-west facing slopes

Elevation : 440 – 480m

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

Clones : 114, 115

Rootstock : Ruggeri 140

Planting Date : 2001

Irrigation : Drip irrigation

Trellising : Extended perold

Plant Density : 3 333 vines / ha

about the harvest: Harvest Date : 19 February 2010

Analysis at Harvest:

Sugar: 24.5

Total acid: 6.8

pH: 3.38

in the cellar : The grapes were picked from a single vineyard and after bunch and berry sorting the juice was cold soaked for 4 days before yeast was added. Only 2 pumpovers per day and after fermentation there was a few days skin contact before pressing. Malolactic fermentation in SS Tank and then to 300 litre barrels for 9 months. 35% new French oak and the remainder 2nd fill with a few 3rd fill barrels. Bottled January 2011.

