

Oak Valley Sauvignon Blanc 2011

Oak Valley Sauvignon Blanc expresses fruit aromas of gooseberry, white peach and ripe ruby grapefruit in a minerally and flinty style. Ruby grapefruit follows through on the palate, rounded mouthfeel and long zesty finish. The naturally fermented Sémillon component helps broaden the palate and adds extra complexity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.27 ta : 7.2 g/l va : 0.38 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

ageing : Cellar for up to 5 years.

in the vineyard : Aspect South-west facing slopes

Elevation 320m (valley floor), 470-580m (mountain)

Soil type Medium texture gravelly soils

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

Rootstock R99, R110, 101-14, Ruggeri 140

Planting date 1992-2004

Ha planted 20.79 ha

Average tonnage 3.96 tonnes p/ha

Irrigation Drip irrigation, post-harvest mostly

Vines per ha 2564-3472 vines

Trellis system Extended Perold

about the harvest: Harvest dates 22 February - 12 March 2011

in the cellar : Grapes are harvested early morning and chilled to 7°C. Bunches are hand sorted, destemmed and crushed. Selected parcels undergo a period of skin contact in tank to enhance flavour extraction, the remainder goes straight to press. After pressing the juice is settled for two days, racked, then yeast is added. Fermentation in tank occurs at 12-16°C until dry. The wine is left on the gross lees for 10 weeks. The 3% blended Sémillon undergoes a wild fermentation in barrel matured for 9 months in 2nd and 3rd fill French oak.

