

Oak Valley Sauvignon Blanc 2012

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Oak Valley
winemaker : Pieter Visser
wine of origin : Elgin
analysis : alc : 13.58 % vol rs : 1.5 g/l pH : 3.16 ta : 7.4 g/l
type : White **body :** Medium
pack : 0 **size :** 0 **closure :** 0

ageing : Cellaring potential of 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
Harvest dates: 22 February - 12 March 2011

about the harvest: Grapes are harvested early morning and chilled to 7°C. Bunches are hand sorted, destemmed and crushed.

in the cellar : 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.

