

Oak Valley Mountain Reserve White Blend 2009

The Oak Valley Mountain Reserve expresses distinctive herbaceous aromas, freshly cut grass and oyster shell. Thrilling acidity, made in a mineraly and flinty style. The 19% naturally fermented Semillon broadens the palate and adds extra complexity.

variety : Sauvignon Blanc | 81% Sauvignon Blanc, 19% Semillon

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.58 % vol rs : 1.5 g/l pH : 3.16 va : 0.45 g/l

type : White

pack : 0 **size :** 0 **closure :** 0

ageing : Cellaring potential of 5-10 years.

in the vineyard : Aspect: South-west facing slopes

Elevation: 430 – 550 m

Soil type: Medium texture gravelly soils with structured clay layer

Cultivar: Sauvignon Blanc (81%) Semillon (19%)

Rootstock: Ruggeri 140, 101-14

Planting date: 1998 - 2004

Ha planted: 3.73 Sauvignon Blanc, .575 Semillon

Average tonnage: 2.8 - 9 tonnes p/ha

Irrigation: Drip irrigation, post harvest mostly

Trellising: Extended Perold

Vine per ha: 2564-2857

Harvest dates: 05-09 March 2009

about the harvest: The Sauvignon Blanc grapes originate from a registered single vineyard site (3.73ha) situated amongst the fynbos of the Groenland Mountain. Yields are ultra-low, averaging only 2.88 t/ha. The lower lying Semillon yields well at 9 t/ha. Grapes are harvested in the morning and cooled overnight.

in the cellar : Bunches are hand sorted, destemmed and taken straight to press. After pressing, the Sauvignon Blanc is settled for 2 days and then racked before yeast is added. The 19% Semillon component is settled, transferred to barrel, and undergoes spontaneous fermentation. Semillon matures on the lees in 2nd and 3rd fill French oak for 8 months before blending with the Sauvignon Blanc.

