

Oak Valley Chardonnay 2013

Oak Valley Chardonnay expresses very distinctive fruit aromas of green apple, orange peel, vanilla and honey oak characters. Mostly flavours of citrus fruits, orange and lime marmalade, with long lemony and mineral finish. Oak is well integrated and subtle. Full bodied, fresh, clean, elegant and beautifully balanced.

variety : Chardonnay | 100% Chardonnay

winery : Oak Valley

winemaker : Pieter Visser

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.38 ta : 5.5 g/l va : 0.54 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Cellaring potential of 5 - 8 years.

in the vineyard : Aspect: South-west facing slopes

Elevation: 300-400m

Soil type: Medium texture gravelly soils

Clones: CY3, 5, 95, 268, 548

Rootstock: R110, 101-14

Planting date: 1992, 2008

Ha planted: 5.21 ha

Average tonnage: 5.94 tonnes p/ha

Irrigation: Drip irrigation, post-harvest mostly

Trellis system: Extended Perold

Vines per ha: 3205 - 4167 vines

about the harvest: Harvest date: 19 February 2013 and 12 March 2013

in the cellar : Bunches are hand sorted, destemmed and go straight to press. Pressing juice is settled and racked into barrel where fermentation begins naturally.

Fermentation in barrel occurs at 10 - 22°C until dry. After alcoholic fermentation, the

wine went through 80% malolactic fermentation which started spontaneously. The

wine is matured for 9 months in 35% new French oak using 300 litre hogsheads while

the remainder is matured in 2nd and 3rd fill barrels.

