

Oak Valley Shiraz 2014

A light, soft and elegantly fresh style of Shiraz, reminiscent of the northern Rhone where fruit forwardness is key. Floral aromas of blue violets with rich cranberry fruit. Palate expresses fresh raspberry and cranberry medley with lingering dark chocolate and sweet spicy finish. Ultra soft and silky tannins due, in part, to careful use of new oak.

variety : Shiraz | 100% Shiraz
winery : Oak Valley
winemaker : Quentin Gobregts
wine of origin : Elgin
analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.64 ta : 4.9 g/l va : 0.42 g/l
type : Red **style :** Dry **body :** Light **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Drinking well now, cellaring potential 5 years.

in the vineyard : Aspect: North facing
Elevation: 350-385m
Soil type: Medium texture gravelly soils with structured clay layer
Clones: SH 21, 22
Rootstock: 101-14
Planting date: 2006
Ha planted: 3.075 ha
Average tonnage: 8-9 tons p/ha
Irrigation: Drip irrigation, post-harvest mostly
Trellis system: Extended Perold
Vines per ha: 2132-2667 vines

about the harvest:

Grapes are harvested from a single north-facing block (3.08 ha) yielding on average 9 t/ha.

Harvest date: 26 March - 3 April 2014

in the cellar : Bunches are hand sorted, de-stemmed and berry sorted before going into tank. Cold maceration for 5 days, yeast is added and fermentation takes place over 14 days with three pump-overs p/day. After fermentation, the wine spends 3 days on the skins before pressing. Malolactic fermentation takes place in tank, the wine is transferred to barrel and matured for 12 months in French oak (10% new, the rest 2nd and 3rd fill).

