

Oak Valley Fountain of Youth Sauvignon Blanc 2016

Oak Valley 'Fountain of Youth' Sauvignon Blanc expresses fruit aromas of passion fruit, white peach and litchi with a slight herbaceous undertone. Flavours of passion fruit persist on the palate, particularly granadilla, lemons, white pear, gooseberry and a lovely saline finish that reminds one of fresh oyster shells or sea salt.

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Sémillon
winery : Oak Valley
winemaker : Quentin Gobregts
wine of origin : Elgin
analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.26 ta : 6.2 g/l va : 0.42 g/l
type : White style : Dry taste : Mineral wooded
pack : Bottle size : 750ml closure : Screwcap

in the vineyard :

Aspect: South-west facing slopes
Elevation: 420m (hillside) / 460m (mountain)
Soil type: Medium texture gravelly soils
Clones: SB9, SB11, SB133, SB159, SB161, SB316, SB317
Rootstock: R99, R110, 101-14, Ruggeri 140
Ha planted: 8.36 ha
Irrigation: Drip irrigation, post-harvest mostly
Vines per ha: 2500-3500 vines
Trellis system: Extended Perold

Stylistically the two blocks differ greatly, each complimentary in the final blend. The mountain fruit is more austere, whilst the hillside bursts with an abundance of up front fleshy fruit flavours.

about the harvest:

Fruit is harvested from two vineyard sites in the early morning and chilled to 7°C.

Harvest dates: 15-25 February 2016.

in the cellar :

Bunches are hand sorted, de-stemmed and crushed. Selected parcels undergo a period of skin contact in tank to enhance flavour extraction, the remainder goes straight to press. Fermentation in tank occurs at 12-16°C until dry to retain beautiful tropical fruit. The wine is left on the gross lees for 12 weeks.

