

Oak Valley Groenlandberg Chardonnay 2014

variety : Chardonnay | 100% Chardonnay

winery : Oak Valley

winemaker : Adam Mason

wine of origin : Elgin

analysis : alc : 13.22 % vol rs : 2.0 g/l pH : 3.38 ta : 5.7 g/l

type : White **style :** Dry **body :** Full

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

The Groenlandberg is an isolated, fynbos covered, cloud catching mountain that forms the backdrop of the Oak Valley Estate. The terroir of these wines with its Bokkeveld Shale rich in clay soils, the cool climate of the Elgin Valley, the high altitude and whole bunch fermentations only a stones throw from the vineyard, is what gives this wine its character and depth of fruit. Wines that truly reflect the place where they are grown.

in the vineyard :

The high water supply during the cell division phase combined with favourable climate conditions during flowering and berry set stages, as well as the absence of harmful winds resulted in a very healthy and fertile crop. Despite the warm temperatures during veraison we experienced a substantial difference between the day and night temperatures which had a positive impact on the delaying of the ripening period.

about the harvest: 2014 was a very wet vintage with record high rainfalls and a very cold winter resulting in the harvest being 1-2 weeks later than usual.

