

Oak Valley Groenlandberg Chardonnay 2016

Wild fermented Chardonnay sourced only from Oak Valley vineyards found high up along the Groenlandberg in Elgin.

variety : Chardonnay | 100% Chardonnay

winery : Oak Valley

winemaker : Adam Mason

wine of origin : Elgin

analysis : alc : 14.41 % vol rs : 2.5 g/l pH : 3.33 ta : 6.4 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 : Made from a selection of vineyards found high up along the Groenlandberg is a wine made to truly represent the vintage and the terroir in which it is grown. Wild yeast, gentle winemaking and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

about the harvest: 2016 was a fairly warm and dry vintage, but Elgin enjoyed frequent low cloud cover to give some relief during the growing season. The harvest was about 1.5 weeks earlier than the 10 year average as a result of a warm start to spring. The warm and dry months during flowering and set resulted in lower berry counts and smaller berries per bunch. This produced more concentrated fruit in both whites and reds but also a higher tannin and colour to pulp ratio in reds. The 2016 vintage produced wines with great power and depth, yet lovely finesse and very intense varietal expression.

