

Oak Valley Sauvignon Blanc 2003

The 2003 vintage started off with severe hail and wind damage to the new growth, but the rest of the season was the best we have seen in the previous few years. We used a selection of yeasts known to bring out the characteristics of Sauvignon Blanc. The three tanks were blended together after 4 months on the lees. The wine has a pale rich colour. Gooseberry and passion fruit on the nose. Long full-flavoured creamy textured wine, with hints of ripe grapefruit on the finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Oak Valley

winemaker : Pieter Visser

wine of origin :

analysis : alc : 13.22 % vol rs : 1.3 g/l pH : 3.32 ta : 6.7 g/l va : .35 g/l so2 : 107 mg/l fso2 : 42 mg/l

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

Oak Valley Sauvignon Blanc 2003: First Place in the Juliet Cullinan Wine Connoisseur's Awards.

in the vineyard : Mostly South and South-West facing slopes. Elavation: 320m - 600m