

## Oak Valley Sauvignon Blanc 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 13.49 | ph: 3.27 | rs: 1.8 | ta: 6.5

type White

producer Oak Valley

style Dry

winemaker Pieter Visser

taste Mineral

wine of Elgin

body Full

### tasting notes

Silver at the 2007 Decanter World Wine Awards

A well balanced wine with some citrus overtones and ripe grapefruit flavours. A fresh zesty mouthfeel with good acid. Crisp, dry and invigorating on the palate with a lingering aftertaste. Nice harmony. Elegant yet flinty with underlying.

### blend information

100% Sauvignon Blanc

### in the vineyard

Aspect: South-West facing slopes Elevation: 310m – 580m Soil Type: Medium texture gravelly soils with a structured clay layer Clones: SB9, SB11, SB133, SB134, SB159, SB161, SB316, SB317 Rootstock: R99, R110, 101-14, Ruggerie 140 Planting Date: 1992 – 2000 Irrigation: Two irrigations required before harvest Trellising: Extended Perold Plant Density: 2 564 – 3 472 vines / ha

### about the harvest

Harvest Date: 14 February 2006 (Lower Vineyards) 6 March 2006 (Mountain Vineyards) Analysis at Harvest: Sugar: 20.7 – 22.7 °B Total acid: 8.5 – 9.2 pH: 3.05 – 3.32 Yeasts: Vin 7, VL3

