

## Oak Valley Blend 2004

main variety Merlot

vintage 2004

analysis alc: 14.5 | ph: 3.43 | rs: 2.7 | ta: 5.5 | ts02: 22 | fs02: 15

type Red

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

### tasting notes

2008 Old Mutual Trophy Wine Show - Bronze Medal (70/100)

2008 International Wine Challenge - Silver Medal

4 Star John Platter Wine Guide

Rated 4½ stars in September 2007 Wine Magazine: Best SA Bordeaux-styled Blend

Gold and Regional Trophy in the 2007 Decanter World Wine Awards for the Best South African Bordeaux-styled Blend over £10 in the UK.

Winner of the International Trophy at the 2007 Decanter World Wine Awards for the Best Bordeaux Styled Blend in the World in the over £10 category.

Dark red colour perfumed spicyness with berry fruits on the nose. Good mouth-feel with grainy dusty tannins balanced and integrated. A food wine!

### blend information

88% Merlot, 9% Cabernet Franc, 3% Cabernet Sauvignon

### in the vineyard

Aspect: South-West facing slopes Elevation: 310m - 500m Soil Type: Medium texture gravelly soils with a structured clay layer Rootstock: R99, R110, 101-14, Ruggerie 140 Planting Date: 1999 - 2001 Irrigation: Yes Trellising: Extended Perold Plant Density: 2 564 - 3 333 vines / ha

### about the harvest

Harvest Date: 17 March 2004 - 15 April 2004 Analysis at Harvest: Sugar: 24 - 24.5° B Total acid: 4.4 - 6.7 pH: 3.43 - 3.55 Yeasts: BDX

