

Oak Valley Chardonnay 2005

main variety Chardonnay

vintage 2005

analysis alc: 13.5 | ph: 3.37 | rs: 2.27 | ta: 5.64

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

tasting notes

Platter 4 1/2 Stars Pale yellow with a green tinge. White pear, grapefruit and almonds on the nose. A mineral chalkyness on palette with a long finish.

blend information

Chardonnay

in the vineyard

Aspect: South-West facing slopes Elevation: 300 - 320m Soil Type: Medium texture gravelly soils with a structured clay layer Clones: CY3, 5, 95, 268 Rootstock: R110, 101-14 Planting Date: 1992 Irrigation: Yes Trellising: Extended Perold Plant Density: 3 205 - 4 167 vines / ha

about the harvest

Harvest Date: 08 March 2005 Analysis at Harvest: Sugar: 23.2° B Total acid: 5.9pH: 3.4 Yeasts: Natural fermentation and CY 3079

