

## Oak Valley Chardonnay 2006

main variety Chardonnay

vintage 2006

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

2008 International Wine & Spirit Competition - Silver & Best in Class

2008 Old Mutual Trophy Wine Show -Bronze Medal (71/100)

2008 International Wine Challenge - Gold Medal

2008 Decanter World Wine Awards - Silver Medal

2007 Swiss Air Lines Wine Awards - Silver Award

Pale yellow with a green tinge. White pear, grapefruit and lime on the nose. Nutty wood flavours. Well integrated & complex, elegant minerality. Well balanced.

### 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: 09 March 2006 Analysis at Harvest: Sugar: 23.2° B Total acid: 5.9pH: 3.4 Yeasts: Natural fermentation