

Oak Valley Pinot Noir 2006

main variety Pinot Noir

vintage 2006

analysis alc: 14.0 | ph: 3.53 | rs: 2.3 | ta: 6.1

type Red

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

tasting notes

The Oak Valley Pinot Noir 2006 was made from virus-free grapes grown at a 480m elevation on a cool south facing slope in a vineyard established during the year 2000. Good colour combined with a beautiful fruit expression showing cherries, strawberries and forest floor predominating; Very good tannin / acid structure. Well balanced, supremely elegant with a delicate silky finish.

blend information

Pinot Noir

in the vineyard

Aspect: South-West facing slopes Elevation: 440 - 480m Soil Type: Medium texture gravelly soils with a structured clay layer Clones: 114, 115 Rootstock: Ruggerie 140 Planting Date: 2001 Irrigation: Drip irrigation Trellising: Extended Perold Plant Density: 3 333 vines / ha Production: 0.8 tons / ha

about the harvest

Harvest Date: 24 February 2006 Analysis at Harvest: Sugar: 24.9 g/l Total acid: 6.8g/l pH: 3.52 Yeasts: Vin 7

