



Oak Valley Sauvignon Blanc 2007

main variety Sauvignon Blanc

vintage 2007

analysis alc: 13 | ph: 3.39 | rs: 2.7 | ta: 6.7

type White	producer Oak Valley
style Dry	winemaker Pieter Visser
taste Mineral	wine of Elgin
body Full	

tasting notes

2008 John Platter Wine Guide - 4½ stars

A well balanced wine with some tropical notes of litchi and passion fruit. Good acidity - crisp and invigorating on the palate. Well rounded with a big mouthfeel and lingering aftertaste. Nice harmony.

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: 2 irrigations required before harvest

Trellising: Extended Perold

Plant Density: 2 564 - 3 472 vines/ha

about the harvest

Harvest Date: 14 February 2007 (Lower Vineyards)

6 March 2007 (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

in the cellar

The grapes were given 12-18 hours of skin contact before pressing and the juice was allowed to settle for 2 days at 5° - 8° C before being racked after which VIN7/VL3 yeast was added.

Fermentation took place at between 12° - 14° C and the wine was left on the lees for 8 weeks, adding richness and fullness to the wine.