



Oak Valley Chardonnay 2007

main variety Chardonnay

vintage 2007

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

Lime and white pear on the nose, delicate use of wood, good structure with crisp acidity. Balanced with a long finish. Minerally and elegant.

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: 14 March 2007

Analysis at Harvest: Sugar: 21.3° B

Total acid: 6

pH: 3.29

Yeasts: Natural fermentation

in the cellar

Destemmed, crushed, pressed and settled for 2 days. 23 new French oak barrels were used and fermentation started naturally in all barrels. Underwent malolactic fermentation. 40% new French oak and 2nd and 3rd fill for balance.