



Oak Valley Blend 2005

main variety Merlot

vintage 2005

analysis alc: 14.4 | ph: 3.33 | rs: 2.7 | ta: 6.4 | va: 0.50

type Red

producer Oak Valley

style Dry

winemaker Pieter Visser

wine of Elgin

tasting notes

2009 Old Mutual Trophy Wine Show - Bronze medal (70/100)

2009 Decanter World Wine Awards - Silver medal

A classically styled blend with layers of red and black fruit and a perfumed spiciness. Medium bodied with a good tannin structure and balance.

blend information

69% Merlot

27% Cabernet Franc

4% Cabernet Sauvignon

in the vineyard

Aspect: South-West facing slopes

Elevation: 310m - 500m

Soil Type: Medium texture gravelly soils with a structured clay layer

Rootstock: R99, R110, Ruggerie 140

Planting Date: 1999 - 2001

Irrigation: Yes

Trellising: Extended Perold

Plant Density: 2 564 - 3 333 vines/ha

about the harvest

Harvest Date: 17 March 2004 - 15 April 2004
Analysis at Harvest: Sugar: 24 - 24.5° B
Total acid: 4.4 - 6.7pH: 3.43 - 3.55
Yeasts: BDX