



Oak Valley Sauvignon Blanc 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13.5 | ph: 3.23 | rs: 1.1 | ta: 5.68

type White

producer Oak Valley

style Dry

winemaker Pieter Visser

taste Mineral

wine of Elgin

body Full

tasting notes

2009 Decanter World Wine Awards - Bronze medal

Lime green tinges, hints of grass and green peppers, herbaceous with a creamy and fresh mouth-feel. Flinty mineral finish - enduring aftertaste.

blend information

100% Sauvignon Blanc

in the vineyard

Aspect: South-West facing slopes

Elevation: 470m - 580m

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

Clones: SB9, SB11, SB133, SB159, SB161, SB316, SB317

Rootstock: R99, R110, 101-14, Ruggerie 140

Planting Date: 1998 - 2000

Trellising: Extended Perold

Plant Density: 2 564 - 3 472 vines/ha

about the harvest

Harvest Date: 10 - 19 March 2008 (Mountain Vineyards)

6 March 2007 (Mountain Vineyards)

Analysis at Harvest: Sugar: 22.5° - 23.4° B

Total acid: 7.6 - 8.3

pH: 3.23 - 3.35

Yeasts: Vin 7, VL3

in the cellar