

Oak Valley "The OV" Sauvignon Blanc / Semillon 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13.0 | ph: 3.13 | rs: 2.1 | ta: 6.0 | va: 0.35

type White

producer Oak Valley

style Dry

winemaker Pieter Visser

taste Mineral

wine of Elgin

body Full

tasting notes

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

Hints of citrus with distinctive grapefruit on the palate. Flinty minerality with a good acid structure and long finish. Full, rich and well rounded.

blend information

60% Sauvignon Blanc, 40% Semillon

in the vineyard

Aspect: South-West facing slopes

Elevation: 450m - 520m

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

Clones: SB9, SB11, SB161, SB316, SB317/Sem

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

Planting Date: 1998 - 2004

Trellising: Extended Perold

Plant Density: 2 564 - 2 857 vines/ha

about the harvest

Harvest Date: 27 February - 7 March 2007

Analysis at Harvest:

Sauvignon Blanc:

Sugar: 23.0° B

Total acid: 8.2 g/l

pH: 3.17

Semillon:

Sugar: 21.4° B

Total Acid: 6.4 g/l

pH: 3.12