



Oak Valley Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 12.5 | ph: 2.82 | rs: 1.8 | ta: 8.0

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

tasting notes

Very pale straw colour. Highly aromatic, bracing nose displays citrus peel, jalapeno pepper, anise and dusty, flinty minerality. Rich, tactile and slightly wild, with pungent herb and pepper notes framing and extending the grapefruit pith and flinty mineral flavours. Finishes long and minerally.

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, Ruggeri 140

Planting Date: 1998 – 2000

Irrigation: Post harvest irrigation only

Trellising: Extended Perold

Plant Density: 2 564 - 3 472 vines/ha

about the harvest

The grapes were harvested in the mornings and delivered to cellar before 12:00

Harvest Date: 10th - 19th March 2010

Analysis at Harvest: Sugar: 22.5° – 23.4° Balling

Total acid: 7.6 – 8.3

pH: 3.23 – 3.35

Yeasts: Vin 7, VL3

in the cellar

Production: 30 450 x 750ml bottles

After bunch sorting the grapes were destemmed and taken to tank for some skin contact or straight to press. After pressing the juice was settled for two days and then racked before yeast was added. Fermentation was done between 12° and 16° C and then left on the gross lees for up to ten weeks. About 3% was wild fermented in barrels and blended back after 4 months before bottling in August.

Date of Bottling: 6th August 2010