



Oak Valley "The OV" Sauvignon Blanc Semillon 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13 | ph: 3.313 | rs: 2.1 | ta: 6.0

type White

producer Oak Valley

style Dry

winemaker Pieter Visser

taste Mineral

wine of Elgin

body Full

tasting notes

Pale lemon-yellow colour. Expressive, open-knit nose dominated by musky, smoky nuances. Fat and rich with a leesy complexity to its orange blossom, flint and smoke flavours. Shows a sexy Semillon component.

blend information

Sauvignon Blanc, 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

The grapes from a single vineyard were harvested in the morning and delivered to cellar before 12:00.

Harvest Date: 27 February 2008 - 7 March 2008

Analysis at Harvest:

Sauvignon Blanc:

Sugar: 23° B

Total acid: 8.2 g/l

pH: 3.17

Semillon:

Sugar: 21.4° B

Total Acid: 6.4 g/l

pH: 3.12

in the cellar

After bunch sorting the grapes were destemmed and taken 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. The Semillon was wild fermented in barrels and blended back after 9 months before bottling in January 2009.

Date of Bottling: 18 January 2009