



Oak Valley Merlot / Cabernet Sauvignon Blend 2006

main variety Merlot

vintage 2006

analysis alc: 14.0 | ph: 3.56 | rs: 2.9 | ta: 6.0

type Red

producer Oak Valley

style Dry

winemaker Pieter Visser

wine of Elgin

body Medium

tasting notes

Medium-deep red. Expressive, pure, Merlot-dominated aromas of redcurrant, liquorice, mocha, mint and menthol. Plump, sweet and harmonious, with plum and tobacco leaf flavours nicely framed by supporting acidity. Finishes with dusty tannins.

blend information

51% Merlot, 34% Cabernet Franc, 15% 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: Post harvest irrigation only

Trellising: Extended Perold

Plant Density: 2 564 - 3 333 vine/ha

about the harvest

Grapes were harvested at around 24.5° Balling

Harvest Date: 09 March 2006 – 22 March 2006

Analysis at Harvest: Sugar: 25.2° - 25.8° Balling

Total acid: 4.5 - 5.9

pH: 3.42 - 3.66

Yeasts: BDX, WE372

in the cellar

After bunch and berry sorting the juice was cold soaked for 5 days before yeast was added. 3 pumpovers took place per day and a few punchdowns, after fermentation a few days skin contact before pressing. Malolactic fermentation in SS Tank and then to 300 litre barrels for 18 months. 69% new French oak and the remainder 2nd fill.

Date of Bottling: 23 January 2008