



Oak Valley Pinot Noir 2009

main variety Pinot Noir

vintage 2009

analysis alc: 13.5 | ph: 3.69 | rs: 1.8 | ta: 4.9

type Red

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

tasting notes

Medium Red. Strawberry, raspberry, mint, rose and a whiff of underbrush on the nose. Suave, silky and light on its feet; with the saline red berry flavours, pliant texture and acid / tannin balance convey excellent varietal character. Finishes with good juicy persistence.

blend information

100% Pinot Noir

in the vineyard

Aspect: South-West facing slopes

Elevation: 440m - 480m

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

Clones: 114, 115

Rootstock: Ruggeri 140

Planting Date: 2001

Irrigation: Drip irrigation

Trellising: Extended Perold

Plant Density: 3 333 vines / ha

about the harvest

Harvest Date: 19 February 2009

Analysis at Harvest: Sugar: 24.5° B

Total acid: 6.8g/l

pH: 3.38

Yeasts: Vin 7

in the cellar

The grapes were picked from a single vineyard and after bunch and berry sorting the juice was cold soaked for 4 days before yeast was added. Only 2 pumpovers per day and after fermentation there was a few days skin contact before pressing. Malolactic fermentation in SS Tank and then to 300 litre barrels for 9 months. 35% new French oak and the remainder 2nd fill with a few 3rd fill barrels.

Date of Bottling: 03 February 2010