



## Oak Valley Pinot Noir 2010

main variety Pinot Noir

vintage 2010

analysis alc: 13 | ph: 3.63 | rs: 1.5 | ta: 5.3

type Red

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

body Medium

### tasting notes

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 : 440 – 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 2010

### Analysis at Harvest:

Sugar: 24.5

Total acid: 6.8

pH: 3.38

### 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. Bottled January 2011.