



Oak Valley Sauvignon Blanc 2011

main variety Sauvignon Blanc

vintage 2011

analysis alc: 13.5 | ph: 3.27 | rs: 1.6 | ta: 7.2 | va: 0.38

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

tasting notes

Oak Valley Sauvignon Blanc expresses fruit aromas of gooseberry, white peach and ripe ruby grapefruit in a mineral and flinty style. Ruby grapefruit follows through on the palate, rounded mouthfeel and long zesty finish. The naturally fermented Sémillon component helps broaden the palate and adds extra complexity.

ageing potential

Cellar for up to 5 years.

blend information

100% Sauvignon Blanc

in the vineyard

Aspect South-west facing slopes
Elevation 320m (valley floor), 470-580m (mountain)
Soil type Medium texture gravelly soils
Clones SB9, SB11, SB133, SB159, SB161, SB316, SB317
Rootstock R99, R110, 101-14, Ruggeri 140
Planting date 1992-2004
Ha planted 20.79 ha
Average tonnage 3.96 tonnes p/ha
Irrigation Drip irrigation, post-harvest mostly
Vines per ha 2564-3472 vines
Trellis system Extended Perold

about the harvest

Harvest dates 22 February - 12 March 2011

in the cellar

Grapes are harvested early morning and chilled to 7°C. Bunches are hand sorted, destemmed and crushed. Selected parcels undergo a period of skin contact in tank to enhance flavour extraction, the remainder goes straight to press. After pressing the juice is settled for two days, raked, then yeast is added. Fermentation in tank occurs at 12-16°C until dry. The wine is left on the gross lees for 10 weeks. The 3% blended Sémillon undergoes a wild fermentation in barrel matured for 9 months in 2nd and 3rd fill French oak.