



## Oak Valley Chardonnay 2012

main variety Chardonnay

vintage 2012

analysis alc: 13.5 | ph: 3.4 | rs: 2.1 | ta: 7.4 | va: 0.65

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

### tasting notes

Oak Valley Chardonnay expresses very distinctive fruit aromas of green apple, orange peel, vanilla and honey oak characters. Mostly flavours of citrus fruits, orange and lime marmalade, with long lemony and mineral finish. Oak is well integrated and subtle. Full bodied, fresh, clean, elegant and beautifully balanced.

### ageing potential

Cellaring potential of 5-8 years.

### blend information

100% Chardonnay

### in the vineyard

Aspect South-west facing slopes

Elevation 300-400m

Soil type Medium texture gravelly soils

Clones CY3, 5, 95, 268, 548

Rootstock R110, 101-14

Planting date 1992, 2008

Ha planted 5.21 ha

Average tonnage 5.94 tonnes p/ha

Irrigation Drip irrigation, post-harvest mostly

Trellis system Extended Perold

Vines per ha 3205 - 4167 vines

### about the harvest

Harvest date 13 March 2011

### in the cellar

Bunches are hand sorted, destemmed and go straight to press. Pressing juice is settled and racked into barrel where fermentation begins naturally. Fermentation in barrel occurs at 10-22°C until dry. After alcoholic fermentation, the wine went through 80% malolactic fermentation which started spontaneously. The wine is matured for 9 months in 35% new French oak using 300 litre hogsheads while the remainder is matured in 2nd and 3rd fill barrels.