

Oak Valley Sauvignon Blanc 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 13.58 | ph: 3.16 | rs: 1.5 | ta: 7.4

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

body Medium

ageing potential

Cellaring potential of 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

Harvest dates: 22 February - 12 March 2011

about the harvest

Grapes are harvested early morning and chilled to 7°C. Bunches are hand sorted, destemmed and crushed.

in the cellar

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, racked, 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.

