

Oak Valley Mountain Reserve White Blend 2009

main variety Sauvignon Blanc

vintage 2009

analysis alc: 13.58 | ph: 3.16 | rs: 1.5 | va: 0.45

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin



tasting notes

The Oak Valley Mountain Reserve expresses distinctive herbaceous aromas, freshly cut grass and oyster shell.

Thrilling acidity, made in a minerally and flinty style. The 19% naturally fermented Semillon broadens the palate and adds extra complexity.

ageing potential

Cellaring potential of 5-10 years.

blend information

81% Sauvignon Blanc, 19% Semillon

in the vineyard

Aspect: South-west facing slopes

Elevation: 430 – 550 m

Soil type: Medium texture gravelly soils with structured clay layer

Cultivar: Sauvignon Blanc (81%) Semillon (19%)

Rootstock: Ruggeri 140, 101-14

Planting date: 1998 - 2004

Ha planted: 3.73 Sauvignon Blanc, .575 Semillon

Average tonnage: 2.8 - 9 tonnes p/ha

Irrigation: Drip irrigation, post harvest mostly

Trellising: Extended Perold

Vine per ha: 2564-2857

Harvest dates: 05-09 March 2009

about the harvest

The Sauvignon Blanc grapes originate from a registered single vineyard site (3.73ha) situated amongst the fynbos of the Groenland Mountain. Yields are ultra-low, averaging only 2.88 t/ha. The lower lying Semillon yields well at 9 t/ha. Grapes are harvested in the morning and cooled overnight.

in the cellar

Bunches are hand sorted, destemmed and taken straight to press. After pressing, the Sauvignon Blanc is settled for 2 days and then racked before yeast is added. The 19% Semillon component is settled, transferred to barrel, and undergoes spontaneous fermentation. Semillon matures on the lees in 2nd and 3rd fill French oak for 8 months before blending with the Sauvignon Blanc.