



Oak Valley Chardonnay 2013

main variety Chardonnay

vintage 2013

analysis alc: 13.5 | ph: 3.38 | rs: 2.8 | ta: 5.5 | va: 0.54

type White	producer Oak Valley
style Dry	winemaker Pieter Visser
taste Mineral	wine of Elgin
body Full	

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: 19 February 2013 and 12 March 2013

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.