



## Oak Valley Merlot / Cabernet Sauvignon Blend 2008

main variety Merlot

vintage 2008

analysis alc: 14.0 | ph: 3.72 | rs: 3.0 | ta: 5.3 | va: 0.61

type Red

producer Oak Valley

style Dry

winemaker Pieter Visser

wine of Elgin

body Medium

### tasting notes

Full bodied with beautiful ripe red fruit flavours of mulberries, dark cherries balanced by excellent freshness due to natural acidity, soft and elegant tannins. Minty herbal note from the Cabernet Franc adds a lovely layer of complexity. Made in a classical Bordeaux style, this is a serious wine that is built to last.

### ageing potential

Cellaring potential of 10+ years.

### blend information

47% Merlot, 40% Cabernet Franc, 13% Cabernet Sauvignon

### in the vineyard

Yields in the mountain are ultra-low; Merlot averages 4 tonnes p/ha while the lower lying Cabernet Franc and Cabernet Sauvignon yield above 6 tonnes p/ha. Canopy is opened in the bunch zone a week before harvest to avoid green flavours.

Aspect: South-west and north facing slopes

Elevation: 350-580m

Soil type: Medium texture gravelly soils with structured clay layer

Cultivar: Merlot (40%), Cabernet Franc (47%), Cabernet Sauvignon (13%)

Rootstock: R99, R110, Ruggeri 140

Planting date: 2000-2005

Ha planted: 11.76 ha

Average tonnage: 4-6 tonnes p/ha

Irrigation: Drip irrigation, post-harvest irrigation mostly

Trellising: Extended Perold

Vines per ha: 2564-3333 vines/ha

### about the harvest

Grapes are harvested from three different sites, the valley vineyard, a north facing slope and south facing mountain vineyard.

### in the cellar

In the cellar, berries are individually hand sorted before cold maceration ensues for 5 days at 8°C. Cultivated yeast is added and fermentation occurs between 26-30°C. Three pumpovers and several punchdowns per day ensures gentle extraction of flavours from the skins. After fermentation, the wine undergoes another period of skin contact before pressing. Malolactic fermentation occurs in tank then the wine is matured for 18 months in 70% new French oak and the remainder 2nd fill.