



Oak Valley Shiraz 2013

main variety Shiraz

vintage 2013

analysis alc: 13.5 | ph: 3.4 | rs: 1.6 | ta: 5.8

type Red

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

body Medium

tasting notes

An elegant fresh style reminiscent of the northern Rhône. Palate expresses cherry fruit and forest berry flavours with lingering dark chocolate and spicy finish. Ultra soft and silky tannins due, in part, to careful use of new wood.

ageing potential

Drinking well now, cellaring potential 5 years.

blend information

100% Shiraz

in the vineyard

Aspect: North facing

Elevation: 350-385m

Soil type: Medium texture gravelly soils with structured clay layer

Clones: SH 21, 22

Rootstock: 101-14

Planting date: 2006

Ha planted: 3.075 ha

Average tonnage: 8-9 tonnes p/ha

Irrigation: Drip irrigation, post harvest mostly

Trellis system: Extended Perold

Vines per ha: 2132-2667 vines

Harvest date: 22-23 March 2011

about the harvest

Grapes are harvested from a single north-facing block (3.08 ha) yielding on average 9 t/ha.

in the cellar

Bunches are hand sorted, de-stemmed and berry sorted before going into tank. Cold maceration for 5 days, yeast is added and fermentation takes place over 14 days with three pumpovers p/day. After fermentation, the wine spends 3 days on the skins before pressing. Malolactic fermentation takes place in tank, the wine is transferred to barrel and matured for 12 months in French oak (10% new, the rest 2nd and 3rd fill).