Oak Valley Fountain of Youth Sauvignon Blanc 2014

main variety Sauvignon Blanc | vintage 2014

analysis alc: 13.5 | ph: 3.26 | rs: 2.7 | ta: 5.6 | va: 0.40

type White | producer Oak Valley

style Dry | winemaker Quentin Gobregts

taste Mineral | wine of Elgin

tasting notes

Oak Valley 'Fountain of Youth' Sauvignon Blanc expresses fruit characters of gooseberry, white peach and ruby grapefruit made in a mineral and elegant style, characteristic of the Elgin cool climate. Weight on the palate is aided by the 12% Sémillon component which adds extra complexity.

ageing potential

'Fountain of Youth' refers to the lasting freshness of Oak Valley Sauvignon Blanc which retains its integrity for 10+ years in bottle.

blend information

88% Sauvignon Blanc, 12% Sémillon

in the vineyard

Aspect: South-west facing slopes
Elevation: 420m (hillside) / 460m (mountain)
Soil type: Medium texture gravelly soils
Clones: SB9, SB11, SB133, SB159, SB161, SB316, SB317
Rootstock: R99, R110, 101-14, Ruggeri 140
Planting date: 2004, 2007
Ha planted: 8.36 ha
Average yield: ±6-8 tons p/ha
Irrigation: Drip irrigation, post-harvest mostly
Vines per ha: 2500-3500 vines
Trellis system: Extended Perold

about the harvest

Fruit is harvested from two vineyard sites; the south-facing mountain block (3.2ha) planted in 2004 is ±460m above sea level and ripens up to two weeks later the lower lying hillside block (5.14ha) planted in 2007. Grapes are harvested early morning and chilled to 7°C.

Harvest dates: 7-14 March 2014

in the cellar

Bunches are hand sorted, de-stemmed and crushed. Selected parcels undergo a period of skin contact in tank to enhance flavour extraction, the remainder goes straight to press. 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 12% blended Sémillon undergoes a natural fermentation in barrel and matures for 9 months in 2nd and 3rd fill French oak.