



Oak Valley Pinot Noir 2013

main variety Pinot Noir

vintage 2013

analysis alc: 13.5 | ph: 3.51 | rs: 2.3 | ta: 5.0

type Red

producer Oak Valley

style Dry

winemaker Pieter Visser

wine of Elgin

body Medium

tasting notes

Oak Valley Pinot Noir is expressed in a range of ripe berry flavours of maraschino cherry, vibrant strawberry and raspberry notes. Juicy, clean, soft, and elegant.

blend information

100% Pinot Noir

in the vineyard

Aspect: South-west / South-east facing

Elevation: 470m (mountain) / 440m (high-density)

Soil type: Medium texture gravelly soils

Clones: 114, 115, 667, 777

Rootstock: Ruggeri 140, 101-14

Planting date: 2001, 2008

Ha planted: 4.35 ha

Average tonnage: \pm 4-6 tons p/ha (mountain) | \pm 8-12 tons p/ha (high-density)

Irrigation: Drip irrigation

Trellis system: Extended Perold

Vines per ha: 3333 (mountain) / 10,000 (high density)

about the harvest

Grapes are picked from two sites; the mountain block (2.26ha) planted in 2001 yielding ultra-low tonnages due to strong north-westerly winds at blossom, and, a high-density, Burgundian-style, 10,000 vine p/ha site (2.09ha) planted in 2008. Ripening occurs 2 weeks later in the higher (470m) mountain vineyard.

Harvest date: 18 February - 1 March 2013

in the cellar

Bunches are hand sorted before cold maceration for 4 days at 8°C. Cultured yeasts are used. Fermentation temperatures vary between 10-30°C. Only two gentle pumpovers per day and after fermentation the wine is left on the skins for 2 days before pressing. Malolactic fermentation occurs in tank then the wine is racked and matured for 9 months in 300 litre French oak barrels. New French oak comprises 30% and the remainder 2nd and 3rd fill barrels.