



Oak Valley Chardonnay 2014

main variety Chardonnay

vintage 2014

analysis alc: 13.5 | ph: 3.39 | rs: 3.5 | ta: 6.4 | va: 0.59

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

tasting notes

Oak Valley Chardonnay expresses generous fruit intensity of green apple, pear, citrus, cool lime and lemon freshness while retaining elegant restraint. More judicious use of oak compared to the 2013 vintage as the 2014 is defined by enhanced minerality and freshness. Oatmeal and hazelnut add complexity to a balanced finish. A slight departure from previous vintages in favour of a leaner, fruit forward and more refined style.

ageing potential

Cellaring potential of 5 - 8 years.

blend information

100% Chardonnay

in the vineyard

Fruit is sourced from the oldest vineyard on Oak Valley (2.12ha) planted in 1992. A new block was planted in 2008 and fruit from these vineyards is vinified separately before blending.

Aspect: South-west facing slopes

Elevation: 300m (old block) / 430m (new block)

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: 6-8 tons p/ha

Irrigation: Drip irrigation, post-harvest mostly

Trellis system: Extended Perold

Vines per ha: 3205 - 4167 vines

about the harvest

Hand-picked into 18-20 kg lug boxes.

Harvest date: 20 February - 18 March 2014

in the cellar

Bunches are hand sorted, de-stemmed 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. The wine spends 9 months on the lees stirred once-a-month. For the first time, a portion (1,600 litre) was tank fermented and used in the final blend in order to achieve a greater level of freshness characterised by oak restraint. After alcoholic fermentation, it went through 10% malolactic which started spontaneously. The wine was matured for 9 months in 30% new French oak using 300 litre hogsheads while the remainder was in 2nd and 3rd fill barrels.