



Oak Valley Shiraz 2014

main variety Shiraz

vintage 2014

analysis alc: 13.5 | ph: 3.64 | rs: 2.2 | ta: 4.9 | va: 0.42

type Red

producer Oak Valley

style Dry

winemaker Quentin Gobregts

wine of Elgin

body Light

tasting notes

A light, soft and elegantly fresh style of Shiraz, reminiscent of the northern Rhone where fruit forwardness is key. Floral aromas of blue violets with rich cranberry fruit. Palate expresses fresh raspberry and cranberry medley with lingering dark chocolate and sweet spicy finish. Ultra soft and silky tannins due, in part, to careful use of new oak.

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 tons p/ha

Irrigation: Drip irrigation, post-harvest mostly

Trellis system: Extended Perold

Vines per ha: 2132-2667 vines

about the harvest

Grapes are harvested from a single north-facing block (3.08 ha) yielding on average 9 t/ha. Harvest date: 26 March - 3 April 2014

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 pump-overs 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).