



## Oak Valley Fountain of Youth Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.26 | rs: 1.8 | ta: 6.2 | va: 0.42

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 aromas of passion fruit, white peach and litchi with a slight herbaceous undertone. Flavours of passion fruit persist on the palate, particularly granadilla, lemons, white pear, gooseberry and a lovely saline finish that reminds one of fresh oyster shells or sea salt.

### blend information

95% Sauvignon Blanc, 5% 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

Ha planted: 8.36 ha

Irrigation: Drip irrigation, post-harvest mostly

Vines per ha: 2500-3500 vines

Trellis system: Extended Perold

Stylistically the two blocks differ greatly, each complimentary in the final blend. The mountain fruit is more austere, whilst the hillside bursts with an abundance of up front fleshy fruit flavours.

### about the harvest

Fruit is harvested from two vineyard sites in the early morning and chilled to 7°C.

Harvest dates: 15-25 February 2016.

### 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.

Fermentation in tank occurs at 12-16°C until dry to retain beautiful tropical fruit. The wine is left on the gross lees for 12 weeks.