



## Oak Valley Groenlandberg Chardonnay 2014

main variety Chardonnay

vintage 2014

analysis alc: 13.22 | ph: 3.38 | rs: 2.0 | ta: 5.7

type White

producer Oak Valley

style Dry

winemaker Adam Mason

wine of Elgin

body Full

blend information

100% Chardonnay

in the vineyard

The high water supply during the cell division phase combined with favourable climate conditions during flowering and berry set stages, as well as the absence of harmful winds resulted in a very healthy and fertile crop. Despite the warm temperatures during veraison we experienced a substantial difference between the day and night temperatures which had a positive impact on the delaying of the ripening period.

about the harvest

2014 was a very wet vintage with record high rainfalls and a very cold winter resulting in the harvest being 1-2 weeks later than usual.