



Oak Valley Groenlandberg Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 14.41 | ph: 3.33 | rs: 2.5 | ta: 6.4

type White

producer Oak Valley

style Dry

winemaker Adam Mason

wine of Elgin

body Full

tasting notes

Wild fermented Chardonnay sourced only from Oak Valley vineyards found high up along the Groenlandberg in Elgin.

blend information

100% Chardonnay

in the vineyard

Made from a selection of vineyards found high up along the Groenlandberg is a wine made to truly represent the vintage and the terroir in which it is grown. Wild yeast, gentle winemaking and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

about the harvest

2016 was a fairly warm and dry vintage, but Elgin enjoyed frequent low cloud cover to give some relief during the growing season. The harvest was about 1.5 weeks earlier than the 10 year average as a result of a warm start to spring. The warm and dry months during flowering and set resulted in lower berry counts and smaller berries per bunch. This produced more concentrated fruit in both whites and reds but also a higher tannin and colour to pulp ratio in reds. The 2016 vintage produced wines with great power and depth, yet lovely finesse and very intense varietal expression.