

Oak Valley Sauvignon Blanc 2003

main variety Sauvignon Blanc

vintage 2003

analysis alc: 13.22 | ph: 3.32 | rs: 1.3 | ta: 6.7 | va: .35 | ts02: 107 | fs02: 42

type White

producer Oak Valley

style Dry

winemaker Pieter Visser

taste Mineral

body Full

tasting notes

The 2003 vintage started off with severe hail and wind damage to the new growth, but the rest of the season was the best we have seen in the previous few years. We used a selection of yeasts known to bring out the characteristics of Sauvignon Blanc. The three tanks were blended together after 4 months on the lees. The wine has a pale rich colour. Gooseberry and passion fruit on the nose. Long full-flavoured creamy textured wine, with hints of ripe grapefruit on the finish.

blend information

100% Sauvignon Blanc

in the vineyard

Mostly South and South-West facing slopes. Elavation: 320m - 600m