



# OAK VALLEY ESTATE

A PLACE OF DISCOVERY



## FOUNTAIN OF YOUTH SAUVIGNON BLANC 2017

IN 1898, SIR ANTONIE VILJOEN, THE FOUNDER OF OAK VALLEY, DISCOVERED A CRYSTAL CLEAR FRESH WATER SPRING ON THE LOWER FOOTHILLS OF THE GROENLANDBERG MOUNTAIN RANGE SOON AFTER HIS PURCHASE OF THE PROPERTY. SO GOOD WAS THIS WATER THAT SIR ANTONIE HAD IT PIPED OVER MANY MILES TO HIS HOME AND PROCLAIMED IT THE FOUNTAIN OF YOUTH.

### 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.

### WINEMAKING PHILOSOPHY

With the cool climate of Elgin resulting in a delayed ripening time, our Sauvignon Blanc is allowed to mature in the vineyard where other warmer regions do not have this luxury. Reductive winemaking with cool fermentation temperatures results in a wine bursting with beautiful depth of fruit.

YEAR PLANTED | 2004 & 2007

HA.	CLONES	PICKING TIME
3.28 & 5.07	SB11, SB159, SB242, SB3	15-28 Feb

### SOIL

Medium Textured Gravelly soil with a structured clay layer

BLOCK NO	SLOPE	ALTITUDE
11B & 14	SSW & SSE	420-460 m

DISTANCE TO OCEAN  
20.7 km

DISTANCE TO FERMENTATION  
1.9 km

ROOT STOCK | 101-14

TRELLIS SYSTEM | 5 Wire VSP System

### WINELIST DESCRIPTION

A wine grown high up on the foothills of the Groenlandberg in the cool climate of Elgin resulting in slow ripening that develops beautiful, zesty tropical fruit.

ALCOHOL 13.68% | PH 3.3

TOTAL ACIDITY 6.2 g/l

VOLATILE ACID 0.42 g/l

RESIDUAL SUGAR 1.8 g/l