



# OAK VALLEY

## ELGIN

1181m (summit)  
1096m (2 memorials)

elevation (MASL)

427m

414m

300m

34°08'16.21"S 19°03'57.50"E



# Groenlandberg

## Chardonnay 2018

*The Groenlandberg is an isolated, fynbos covered, cloud catching mountain that forms the backdrop of the Oak Valley Estate. The terroir of these wines with its Bokkeveld Shale rich in clay soils, the cool climate of the Elgin Valley, the high altitude and whole bunch fermentations only a stones throw from the vineyard, is what gives this wine its character and depth of fruit. Wines that truly reflect the place where they are grown.*

### VINTAGE NOTES

*Even though the 2018 vintage is considered to be a relatively hot and dry vintage across the Cape, Elgin experienced one of the best vintages in the last few years.*

*The dry conditions gave balanced canopies and more exposed fruit which created very good concentration and ripe flavors. The clay soils and cold nights of Elgin made sure that the vines did not endure too much stress though.*

*The result was Chardonnay with ripe flavor profiles at low pH and high acidities and Pinots with ripe and supple tannins but freshness on the finish. A vintage that is both accessible early on but with the typical Elgin ageing potential.*

### WINEMAKING PHILOSOPHY

*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.*

YEAR PLANTED | 2008

HA. 2,5 & 0,69	CLONES CY 95, CY 548	PICKING TIME 15-28 Feb
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DISTANCE TO OCEAN 20.7 km	DISTANCE TO FERMENTATION 3.8 km
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SOIL  
Bokkeveld Shale rich in clay

BLOCK NO 9	SLOPE SSE	ALTITUDE 430 m
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ROOT STOCK | 101 -14

TRELLIS SYSTEM | 5 Wire VSP System

### WINELIST DESCRIPTION

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

ALCOHOL	13.76%	PH	3.23
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TOTAL ACIDITY	6.5 g/l
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VOLATILE ACIDITY	0.46 g/l
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RESIDUAL SUGAR	1.7 g/l
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Place Of Discovery