



OAK VALLEY ESTATE

A PLACE OF DISCOVERY



BENEATH THE CLOUDS CHARDONNAY 2018

THE SOUTH-EASTER, KNOWN LOCALLY AS THE CAPE DOCTOR, IS OUR PREVAILING WIND IN SUMMER. IN ELGIN, THE CAPE DOCTOR BLOWS COLD SEA AIR OVER THE VINEYARDS AND BLANKETS THE VALLEY UNDER CLOUD. THESE CLOUDS LOWER OUR DAYTIME TEMPERATURES AND SLOW THE RIPENING OF OUR CHARDONNAY GRAPES, LEADING TO BETTER FLAVOUR DEVELOPMENT. HERE IN LIES THE MAGIC OF BENEATH THE CLOUDS.

TASTING NOTES

This Chardonnay expresses generous stone fruit aromas, such as peach, with oatmeal and flint. This follows on the palate with ruby grapefruit as the dominant character. Lovely dense palate with great balance between the oak and citrus fruits, supported by sweet zesty acidity. This will please those who enjoy wooded, but fresher- styled Chardonnays.

WINEMAKING PHILOSOPHY

The Cape Doctor that brings the cloud cover during the ripening period allows the wine to fully ripen in the vineyard while still retaining a beautiful natural acidity. Wild yeast fermentation in older French Oak Barriques results in a wine that has beautiful structure and complexity.

YEAR PLANTED	2008	
HA.	CLONES	PICKING TIME
2.5 & 0.69	CY 95 CY 548	15-25 Feb
SOIL	Medium Textured Gravely soil with a structured clay layer	
BLOCK NO	SLOPE	ALTITUDE
15C & 15D	SSE	430 m
DISTANCE TO OCEAN		
20.7 km		
DISTANCE TO FERMENTATION		
3.8 km		
ROOT STOCK	101 -14	
TRELLIS SYSTEM	5 Wire VSP System	
WINELIST DESCRIPTION		
High up along the foothills of the Groenlandberg in the cool climate of Elgin, the Summer South East wind brings in a cooling blanket of cloud that slows the ripening and brings incredible character to this wine		
ALCOHOL	13.52%	PH 3.28
TOTAL ACID	6.2 g/l	
VOLATILE ACIDITY	0.41 g/l	
RESIDUAL SUGAR	1.5 g/l	