

OAK VALLEY
ELGIN

TABULA RASA

South Ridge

CY548



TABULA RASA IS THE LATIN PHRASE FOR 'CLEAN SLATE'.

It stems from our imaginary view of Oak Valley as an appellation within the Elgin plateau and our search for new sites that produce exceptional wines. Tabula Rasa is single-minded, single vineyard and single clone. Grapes are sourced from a handful of vines within a block, focused exclusively on Chardonnay and Pinot Noir. Our mission is to create wines from a blank canvas that represent the ultimate expression of our terroir.

VINTAGE NOTES

The 2016 season started with good winter dormancy, especially June and July which were particularly cold. That's where the normalcy ended and the challenges began as it became one of the warmest and driest on record.

The warm spring led to earlier bud break in September which meant that the harvest season was one of the earliest in years starting with Pinot on 9th February. Despite the warmer summer conditions, unique cooling factors such as our low cloud cover and the effect of the Groenlanberg directing cool air down our valleys at night lowered our average temperatures. This helped with the more gradual development of sugar accumulation and flavour ripening. We recorded the hottest January in 5 years and this was followed by a normal February and fairly cool March which slowed down the ripening of the reds. The last grapes were harvested on 31st March. Despite almost all regions suffering from lower yields, the general trend in Elgin was a slight uptick in yield. Likely due to the availability of water via the Eikenhof dam and more water reserves in the soil comparative to other areas. Another important factor was the lack of strong winds during flowering. The dry conditions resulted in smaller berries and more concentrated fruit.

WINEMAKING PHILOSOPHY

Fruit is hand-picked from selected vines within our South Ridge block, placed into lugs and meticulously hand sorted at the winery. Whole bunches are tipped into the press with a low free run recovery of 580 litres per ton. The high solid juice undergoes spontaneous fermentation in barrel, with no added yeast or enzymes. The vineyard specific indigenous yeast makes a large contribution to the final unique identity of each wine. Some indigenous malolactic fermentation takes place, but is mostly discouraged in order to retain freshness. A careful approach to oak maturation using lightly toasted new French oak from artisanal Burgundy cooperages encourages finesse, balance and allows the fruit to come to the fore. Barrel maturation for 10 months before racking and bottling.

VINTAGE 2016 | BOTTLES MADE 665

YEAR PLANTED | 2008

HA. | CLONE | PICKING TIME
2,15 | CY548 | 15-28 Feb

DISTANCE TO OCEAN | DISTANCE TO FERMENTATION
20.3 km | 1.76 km

SOIL Bokkeveld Shale with structured clay

BLOCK NO | SLOPE | ALTITUDE
15C | SSE | 420 m

ROOT STOCK | 101 -14

TRELLIS SYSTEM | 5 Wire VSP System

WINELIST DESCRIPTION

100% Chardonnay made from Dijon clone CY548 grown on the foothills of the Groenlandberg on Oak Valley Estate

ALCOHOL 13.95% | PH 3.3

TOTAL ACIDITY 7.2 g/l

VOLATILE ACIDITY 0.37 g/l

RESIDUAL SUGAR 1.5 g/l