



OAK VALLEY ESTATE

PLACE OF DISCOVERY



SOUNDS OF SILENCE PINOT NOIR 2018

HIGH ON THE SOUTHERN SLOPES OF THE GROENLAND MOUNTAINS LIES AN ISOLATED VINEYARD EXPOSED TO THE ELEMENTS OF OUR COLD CLIMATE. WIND WHISTLES THROUGH THE NEIGHBOURING FYNBOS, THE ONLY SOUND THAT BREAKS THIS EERIE SILENCE AT ALTITUDE. OUR PINOT NOIR TAKES COMFORT IN AUSTERITY. IT THRIVES ON HARDSHIP. AND IT LIVES ALONE IN THE SOUNDS OF SILENCE.

TASTING NOTES

Sweet cherry, violet and rose petal aromas. The palate displays an abundance of fresh cranberry and ripe cherry. These bright red berry characters are offset by beautiful acidity resulting in excellent freshness. The careful use of French oak has led to fine tannins and a light oak spice on the finish.

WINEMAKING PHILOSOPHY

Pinot Noir must be grown on the knife edge between ripe and under ripe. The key factor is temperature that the cool Elgin Valley provides. In the cellar Pinot is treated like a lady. Gentle maceration and interaction with the skins and allowing her to ferment at cool temperatures and mature beautifully in French oak barrels.

YEAR PLANTED	2001 & 2008
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HA.	CLONES	PICKING TIME
2.34 & 2.18	PN114, PN115, PN459, PN777	15-25 Feb

SOIL	Medium Textured Gravelly soil with a structured clay layer
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BLOCK NO	SLOPE	ALTITUDE
9, 15A, 15B	SSW & SSE	430 m

DISTANCE TO OCEAN
20.7 km

DISTANCE TO FERMENTATION
3.7 km

ROOT STOCK	101 -14, R110
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TRELLIS SYSTEM	5 Wire VSP & Guyot
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WINELIST DESCRIPTION

High up along the foothills of the Groenlandberg in the cool climate of Elgin, grows the ever-so delicate Pinot Noir. This may seem like a gloomy environment but Pinot Noir thrives amongst the sounds of silence.

ALCOHOL	13.92%	PH 3.40
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TOTAL ACIDITY	4.8 g/l
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VOLATILE ACID	0.48 g/l
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RESIDUAL SUGAR	1.3 g/l
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