



# OAK VALLEY E STATE

PLACE OF DISCOVERY

## STONE AND STEEL

RIESLING 2019



DURING 1898, THE YEAR IN WHICH SIR ANTONIE VILJOEN PURCHASED OAK VALLEY, PLANS WERE UNDERWAY TO BUILD PIONEERING RAILWAY FROM SIR LOWRY'S PASS TO CALEDON. ELGIN EXISTED IN ISOLATION UNTIL THE TRACK OPENED IN 1902. THE LINE WAS CHISELLED OUT OF SOLID ROCK TO CONQUER SIR LOWRY'S PASS, THE STEEPEST GRADIENT IN THE COUNTRY. AND SO THIS SOLID STEEL ON QUARRIED STONE WOULD INSPIRE AN ERA OF PROSPERITY IN ELGIN. THE ERA OF STONE & STEEL.

#### TASTING NOTES

Oak Valley Riesling expresses pleasing fruit aromas of dried apricots, green apple and litchi. Fruit-forwardness follows on the palate with an abundance of peaches and lime flavours, complimented between elegance and structural weight. Linear acidity is well balanced by natural residual sugar to deliver a wine that is youthfully refreshing with the capacity to mature gracefully.

#### WINEMAKING PHILOSOPHY

When passing this vineyard it often looks like its having a 'bad hair' day. Our approach is to keep the bunches shaded with large canopies with delayed ripening to increase character. The wine is reductively made, partially arresting the fermentation to achieve a perfect sugar to acid balance of 1:1 ratio.

YEAR PLANTED | 2004 & 2015

HA. | PICKING TIME  
0.7 & 1.08 | 20-28 Feb

#### SOIL

Medium Textured Gravely soil with a structured clay layer with a high stone content.

BLOCK NO | SLOPE | ALTITUDE  
11A & 16 | SSW & SSE | 410-460 m

DISTANCE TO OCEAN  
20.7 km

DISTANCE TO FERMENTATION  
1.9 km & 3.7 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 grown in stony soils and fermented in stainless steel resulting in a stunning tropical, mineral fruit bomb.

ALCOHOL | 12.71% | PH 3.05

TOTAL ACIDITY | 7.0g/l

VOLATILE ACID | 0.39 g/l

RESIDUAL SUGAR | 3.8g/l