



# OAK VALLEY ESTATE

PLACE OF DISCOVERY



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

The nose reveals cherries, rose petal and inviting cinnamon. The palate offers cranberry and riper cherry flavors with more savory notes as the wine breathes. The finish is long and refreshing thanks to the good acidity from the vintage.

#### 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                  |
| HA.<br>2.34 &<br>2.18   | CLONES<br>PN114, PN115,<br>PN459, PN777                    | PICKING<br>TIME<br>15-25 Feb |
| SOIL  | Medium Textured Gravelly soil with a structured clay layer |                              |
| BLOCK NO<br>9, 15A, 15B   | SLOPE<br>SSW & SSE   | ALTITUDE<br>430 m            |
| DISTANCE TO OCEAN<br>20.7 km  |  |                              |
| DISTANCE TO FERMENTATION<br>3.7 km  |  |                              |
| ROOT STOCK  |  | 101 -14, R110                |
| TRELLIS SYSTEM  |  | 5 Wire VSP & Guyot           |
| WINELIST DESCRIPTION<br>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   | 13.87%   | PH 3.48                      |
| TOTAL ACIDITY   |  | 5 g/l                        |
| VOLATILE ACID   |  | 0.48 g/l                     |
| RESIDUAL SUGAR  |  | 2.0 g/l                      |