

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 2017 season will be remembered for its intense warm and dry conditions leading up to veraison. Despite vines being resilient to water-stress, this season put vine physiology to the test. In 2017, Oak Valley received 18% less rain than 2016 and 43% less than the 5-year average (1,054mm) with the water table already low from the less than average rainfall in the 2016 and 2015 seasons. An unusually hot August resulted in early and uneven budding on Chardonnay and Pinot which made for challenging farming. With almost no rain during flowering and berry set, irrigation was critical to safeguard quality. Then, strangely, the veraison period was one of the coolest on record over the past 5 years which offered some relief. Despite the challenges and overall dry conditions, fruit quality was excellent due to lower yields, smaller berries and fewer bunches per vine. The cool veraison period and lower cropping produced wines with elegance, concentration, linear acidity and very fine varietal expression.

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 directed into the press and gently pressed to obtain only the best free run juice and a very low recovery of less than 600 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 the wine. Some indigenous malolactic fermentation takes place, but is mostly discouraged in order to retain the focus from natural acidity. A careful approach to oak maturation using lightly toasted French oak from artisanal Burgundy cooperages encourages finesse, balance and allows the fruit to come to the fore. Barrel maturation for 10 months before bottling.

VINTAGE 2017 | BOTTLES MADE 760

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	14.33%	PH	3.36
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TOTAL ACIDITY	6.5 g/l
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VOLATILE ACIDITY	0.46 g/l
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RESIDUAL SUGAR	1.4 g/l
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