

OAK VALLEY
ELGIN

TABULA RASA

South Ridge

HIGH DENSITY

PN115



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 High-Density block, placed into lugs and meticulously hand sorted at the winery. 15% is left as whole bunch while the remaining destemmed berries are dropped uncrushed into small open-top fermenters. The grapes underwent 7 days of cold maceration before partial spontaneous fermentation ensued. Two gentle punch downs a day led to delicate colour and flavour extraction. Malolactic fermentation ensued in barrel. A careful approach to maturation using lightly toasted French oak from artisanal cooperages in Burgundy encourages finesse, balance and allows the fruit to come to the fore. Barrel maturation for 14 months before bottling.

VINTAGE 2017 | BOTTLES MADE 765

YEAR PLANTED | 2008

HA.	CLONE	PICKING TIME
1,06	PN115	15-28 Feb

DISTANCE TO OCEAN	DISTANCE TO FERMENTATION
20 km	1.75 km

SOIL Bokkeveld Shale with structured clay

BLOCK NO	SLOPE	ALTITUDE
15A High Density	SSW	440 m

ROOT STOCK | 101-14

TRELLIS SYSTEM | 5 Wire VSP System

WINELIST DESCRIPTION

100% Pinot Noir made from French clone PN115 grown on the foothills of the Groenlandberg on Oak Valley

ALCOHOL	13.74%	PH	3.31
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TOTAL ACIDITY	5.2 g/l
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VOLATILE ACIDITY	0.43 g/l
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RESIDUAL SUGAR	1.0 g/l
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