Place Of Discovery

The Groenlandberg is an isolated, fynbos covered, cloud catching mountain that forms the backdrop of the Oak Valley Estate. The terroir of these wines with its Bokkeveld Shale rich in clay soils, the cool climate of the Elgin Valley, the high altitude and gentle whole bunch pressing only a stones throw from the vineyard, is what gives this wine its character and depth of fruit. Wines that truly reflect the place where they are grown.

VINTAGE NOTES

The 2019 growing season was typically cool but relatively dry which gave us very healthy grapes with very good concentration of flavour. The summer was mild with cool nights that ensured gradual ripeness and retention of natural acidities. The week leading up to harvest we experienced warmer days and nights which caused a sudden accumulation of sugar in the vineyards. Fortunately we were able to harvest all our blocks in time and the result was a very intense, compact harvest but with resulting wines proudly representing the unique vintage.

The result was Chardonnay with ripe flavor profiles at low pH and high acidities and Pinots with ripe and supple tannins but freshness on the finish. A vintage that is both accessible early on but with the typical Elgin ageing potential.

WINEMAKING PHILOSOPHY

Made from a selection of vineyards found high up along the Groenlandberg is a wine made to truly represent the vintage and the terroir in which it is grown. Gentle winemaking and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

YEAR PLANTED	2008		
HA.	CLONES	PICKING TIME	
2,5 & 0,69	CY 95, CY 548	15-28 Feb	
DISTANCE TO OCEAN	DISTANCE TO FERMENTATION		
20.7 km	3.8 km		
SOIL	Bokkeveld Shale rich in clay		
BLOCK NO	SLOPE	ALTITUDE	
9	SSE	430 m	
ROOT STOCK	101 -14		
TRELLIS SYSTEM	5 Wire VSP System		

WINELIST DESCRIPTION

A very small crop from our block of clone 95 meant that the wine is largely made from clone 548. One the nose the wine has plenty of ripe peach, lemon peal and savoury notes. The palate is richly textured with plenty of citrus, some pear and more peach flavours.

ALCOHOL	13.49%	PH	3.30
TOTAL ACIDITY			6.6 g/l
VOLATILE ACIDITY			0.52 g/l
RESIDUAL SUGAR			2.7 g/l