

OAK VALLEY
ELGIN

TABULA RASA

Fynbos Gorge

PN114



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

Even though the 2018 vintage is considered to be a relatively hot and dry vintage across the Cape, Elgin experienced one of the best vintages in the last few years. The dry conditions gave balanced canopies and more exposed fruit which created very good concentration and ripe flavours. The clay soils and cold nights of Elgin made sure that the vines did not endure too much stress though. The result was Chardonnay with ripe flavour 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

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 bunches while the remaining destemmed berries are dropped uncrushed into small open-top fermenters. The grapes underwent 5 days of cold maceration before 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 2018 | BOTTLES MADE 696

YEAR PLANTED | 2001

HA.	CLONE	PICKING TIME
0,77	PN114	15-28 Feb

DISTANCE TO OCEAN	DISTANCE TO FERMENTATION
20.5 km	1.44 km

SOIL Bokkeveld Shale with structured clay

BLOCK NO	SLOPE	ALTITUDE
9	SSW	470 m

ROOT STOCK | RUG140

TRELLIS SYSTEM | 5 Wire VSP System

WINELIST DESCRIPTION

100% Pinot Noir made from French clone PN114 grown on the foothills of the Groenlandberg on Oak Valley

ALCOHOL	13.59%	PH	3.50
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TOTAL ACIDITY	4.8 g/l
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RESIDUAL SUGAR	1.5 g/l
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TASTING NOTES

Dried rose petal, fynbos, red cherry, cranberry, tea, cola tonic on the nose.

Crunchy red fruits on the palate, textured but with fresh acidity, good grip and a velvety texture.