

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

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 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. 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 2018 | BOTTLES MADE 573

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 14.02% | PH 3.25

TOTAL ACIDITY 6.9 g/l

RESIDUAL SUGAR 3.3 g/l

TASTING NOTES

Grilled nuts, yellow peach, orange marmalade, brioche, baked apple tart.

Great balance on the palette between oily texture and tart acidity. Creamy oatmeal and ripe apricot flavours with a long grapefruit tartness on the finish.