



OAK VALLEY ESTATE

PLACE OF DISCOVERY



HIGH ON THE SOUTHERN SLOPES OF THE GROENLAND MOUNTAINS LIES AN ISOLATED VINEYARD EXPOSED TO THE ELEMENTS OF OUR COLD CLIMATE. WIND WHISTLES THROUGH THE NEIGHBOURING FYNBOS, THE ONLY SOUND THAT BREAKS THIS EERIE SILENCE AT ALTITUDE. OUR PINOT NOIR TAKES COMFORT IN AUSTERITY. IT THRIVES ON HARDSHIP. AND IT LIVES ALONE IN THE SOUNDS OF SILENCE.

TASTING NOTES

The nose reveals an abundance of floral notes, a characteristic of this vintage, with some dry rose petal. Greener, earthy notes of beetroot and soil emerges next.

The palate is very fresh and juicy with dry strawberry, sour cherry, grapefruit and cranberry with a lengthy, crunchy finish.

WINEMAKING PHILOSOPHY

Pinot Noir must be grown on the knife edge between ripe and under ripe. The key factor is temperature that the cool Elgin Valley provides. In the cellar Pinot is treated like a lady. Gentle maceration and interaction with the skins and allowing her to ferment at cool temperatures and mature beautifully in French oak barrels.

YEAR PLANTED	2001 & 2008	
HA.	CLONES	PICKING TIME
2.34 & 2.18	PN114, PN115, PN459, PN777	15-25 Feb
SOIL	Medium Textured Gravely soil with a structured clay layer	
BLOCK NO	SLOPE	ALTITUDE
9, 15A, 15B	SSW & SSE	430 m
DISTANCE TO OCEAN		
20.7 km		
DISTANCE TO FERMENTATION		
3.7 km		
ROOT STOCK	101 -14, R110	
TRELLIS SYSTEM	5 Wire VSP & Guyot	
WINELIST DESCRIPTION		
High up along the foothills of the Groenlandberg in the cool climate of Elgin, grows the ever-so delicate Pinot Noir. This may seem like a gloomy environment but Pinot Noir thrives amongst the sounds of silence.		
ALCOHOL	13.37%	PH 3.41
TOTAL ACIDITY	4.9 g/l	
VOLATILE ACID	0.59 g/l	
RESIDUAL SUGAR	2.0 g/l	