



# OAK VALLEY

## Oak Valley Chardonnay 2015

### Technical Notes

Fruit is sourced in equal amounts from two vineyard sites. The first is the oldest vineyard on Oak Valley (2.12ha), planted in 1992, where it is hand-picked into 18-20kg lug boxes. The other half was picked off our new block planted in 2008. Bunches are hand sorted to go straight into the press. Pressing juice is settled and racked into barrel where fermentation begins naturally. Fermentation in barrel occurs at 16-22°C until dry. The wine spends 9 months on the lees stirred once-a-month. A portion (14%) was later transferred into tank in order to achieve a greater level of freshness characterised by oak restraint. After alcoholic fermentation, it went through 5% malolactic which started spontaneously. The wine was matured for 9 months in 26% new French oak using 300 litre hogsheads while the remainder was in 2nd and 3rd fill barrels.

### Styling

The 2015 Chardonnay expresses generous lemon-citrus aromas, almonds, oyster shell and flint. This fresh lemon-citrus follows on the palate with ruby grapefruit as the dominant character. Lovely full mid-palate, more weighty than 2014 vintage, with the citrus fruits supported by sweet zesty spice. This will please those who enjoy wooded, but fresher-styled Chardonnay's.

### Wine Analysis

Alcohol	13.5%
Total acidity	6.4 g/l
pH	3.42
Volatile acidity	0.46 g/l
Residual sugar	2.9 g/l

### Vineyard

Aspect	South-west facing slopes
Elevation	300m (old block) / 430m (new block)
Soil type	Medium texture gravelly soils
Clones	CY3, 5, 95, 268, 548
Rootstock	R110, 101-14
Planting date	1992, 2008
Ha planted	5.21 ha
Average tonnage	6-8 tons p/ha
Irrigation	Drip irrigation, post-harvest mostly
Trellis system	Extended Perold
Vines per ha	3205 - 4167 vines
Harvest date	13 February - 6 March 2015

