



# OAK VALLEY

## Oak Valley Pinot Noir 2014

### Technical Notes

Grapes are picked from two sites; the mountain block (2.26ha) planted in 2001 yielding ultra-low tonnages due to strong north-westerly winds at blossom, and, a high-density, Burgundian-style, 10,000 vine p/ha site (2.09ha) planted in 2008. Ripening occurs 1-2 weeks later in the higher (470m) mountain vineyard. Bunches are hand sorted before cold maceration for 4-7 days at 8°C. Cultured yeasts are used. Fermentation temperatures vary between 10-25°C. Only two gentle pumpovers per day and after fermentation the wine is left on the skins for 2 days before pressing. Malolactic fermentation occurs in 300 litre French oak barrels where it is then matured for a further 9 months. New French oak comprises 30% and the remainder 2nd and 3rd fill barrels.

### Styling

Oak Valley Pinot Noir is expressed in a range of ripe berry flavours of maraschino cherry, vibrant strawberry and raspberry notes. Juicy, clean, soft, and elegant.

### Wine Analysis

Alcohol	13.5%
Total acidity	5.0 g/l
pH	3.52
Volatile acid	0.82 g/l
Residual sugar	2.8 g/l

### Vineyard

Aspect	South-west / South-east facing
Elevation	470m (mountain) / 440m (high-density)
Soil type	Medium texture gravelly soils
Clones	114, 115, 667, 777
Rootstock	Ruggeri 140, 101-14
Planting date	2001, 2008
Ha planted	4.35 ha
Average tonnage	±4 tons p/ha (mountain, 2.26ha)
Irrigation	Drip irrigation
Trellis system	Extended Perold
Vines per ha	3333 (mountain) / 10,000 (high density)
Harvest date	18 February to 1 March 2014

