



# OAK VALLEY

## Oak Valley *Mountain Reserve* White Blend 2011

### Technical Notes

The Mountain Reserve is a blend of 75% Sauvignon Blanc and 25% Sémillon. The Sauvignon Blanc is harvested from a single vineyard site (3.73ha) planted in 2002 and situated  $\pm 530\text{m}$  above sea level amongst the fynbos of the Groenland Mountain. Yields are ultra-low, averaging less than 3 tons p/ha. The lower lying Sémillon yields well at 9 t/ha. Grapes are harvested in the morning and cooled overnight. Bunches are hand sorted, de-stemmed and taken straight to press. After pressing, the Sauvignon Blanc is settled for 2 days and then racked before yeast is added. The 25% Sémillon component is settled, transferred to barrel, and undergoes spontaneous fermentation. Sémillon matures on the lees in 2nd and 3rd fill French oak for 9 months before blending with the Sauvignon Blanc. Only 2,989 bottles made.

### Styling

The Mountain Reserve expresses aromas of roasted almonds, oatmeal, Turkish delight and creamy vanillin. The palate is characterised by honeycomb and lemon sorbet. Complex, finely balanced, waxy lanolin and creamy texture, lingering finish is crisp and defined by an oyster shell minerality. This is a site-specific wine which carries a strong sense of place.

### Wine Analysis

Alcohol	14%
Total acidity	6.5 g/l
pH	3.37
Volatile acid	0.68 g/l
Residual sugar	3.5 g/l

### Vineyard

Aspect	South-west facing slope
Elevation	530m
Soil type	Medium texture gravelly soils with structured clay layer
Cultivar	Sauvignon Blanc (75%) / Sémillon (25%)
Rootstock	Ruggeri 140, 101-14
Planting date	1998 - 2004
Ha planted	3.73 Sauvignon Blanc, 0.57 Sémillon
Average tonnage	$\pm 3$ tons p/ha (Sauvignon Blanc) $\pm 9$ tons p/ha (Sémillon)
Irrigation	Drip irrigation, post-harvest mostly
Trellising	Extended Perold
Vine per ha	2564-2857
Harvest dates	10-11 March 2011

