



OAK VALLEY

Oak Valley Sémillon 2014

Technical Notes

Fruit is harvested from a south-facing block (0.58ha) situated in the mountain vineyard planted in 2004 at an elevation of ±420m. Grapes are harvested in the morning. Bunches are hand sorted, de-stemmed and taken straight to press. The Semillon is settled and underwent inoculated fermentation in tank. The wine was then transferred to barrel maturing on the lees in 2nd and 3rd fill French oak for 9 months.

Styling

Oak Valley Sémillon expresses aromas of fresh lime zest, orange blossom and white peach. Lemon curd and vanilla on the palate, along with lemon sherbet and a lingering white peach finish. A fresher style than the previous vintage, racy and tight, lending itself to ageing. Brilliantly refreshing and a fine example of cool climate Sémillon.

Wine Analysis

Alcohol	13%
Total acidity	6.9 g/l
pH	3.19
Volatile acid	0.47 g/l
Residual sugar	1.8 g/l

Vineyard

Aspect	South-west facing slopes
Elevation	420m
Soil type	Medium texture gravelly soils
Clones	GD1
Rootstock	101/14
Planting date	2004
Ha planted	0.58 ha
Average tonnage	±9 tons p/ha
Irrigation	Drip irrigation, post-harvest mostly
Vines per ha	3400 vines
Trellis system	Extended Perold
Harvest dates	9 March 2014

