



OAK VALLEY

Oak Valley Shiraz 2015

Technical Notes

Grapes are harvested from a single north-facing block (3.08 ha). Bunches are hand sorted, de-stemmed and berry sorted before going into tank, where a partial, whole-berry fermentation takes place. After cold maceration takes place for 7 days, yeast is added and fermentation continues for 10-14 days at fairly cool temperatures with 2-3 pump-overs p/day. Malolactic fermentation takes place in barrel where the wine further matures for 14 months in French oak (22% new, the rest 2nd and older oak to allow for a more integrated and sophisticated oak regime).

Styling

An elegant, soft and lively fresh style of Shiraz, reminiscent of the northern Rhone where delicate fruit forwardness is key. Floral aromas of blue violets with rich cranberry fruit. Palate expresses fresh raspberry and cranberry medley with lingering dark chocolate and sweet spicy finish. Drinking well now, cellaring potential 3-5 years.

Wine Analysis

Alcohol	14%
Total acidity	5.5 g/l
pH	3.3
Volatile acid	0.55 g/l
Residual sugar	2.2 g/l

Vineyard

Aspect	North facing
Elevation	350-385m
Soil type	Medium texture gravelly soils with structured clay layer
Clones	SH 21, 22
Rootstock	101-14
Planting date	2006
Ha planted	3.075 ha
Irrigation	Drip irrigation, post-harvest mostly
Trellis system	Extended Perold
Vines per ha	2132-2667 vines
Harvest date	5-16 March 2015

