



Aspect	:	South – West facing slopes									
Elevation	:	450m – 520m									
Soil Type	:	Medium texture gravelly soils with a structured clay layer									
Clones	:	SB9, SB11, SB161, SB316, SB317 / Sem									
Rootstock	:	R99, R110, 101-14, Ruggerie 140									
Planting Date	:	1998 – 2004									
Irrigation	:	Post harvest irrigation only									
Trellising	:	Extended Perold									
Plant Density	:	2 564 – 2 857 vines / ha									
Production	:	800 6 x 750ml cases									
Harvest Date	:	27 February 2008 – 07 March 2008									
Analysis at Harvest	:	<table border="0"> <tr> <td>Sugar:</td> <td>S.B: 23.0°B</td> <td>SEM: 21.4°B</td> </tr> <tr> <td>Total acid:</td> <td>S.B: 8.2</td> <td>SEM: 6.4</td> </tr> <tr> <td>pH:</td> <td>S.B: 3.17</td> <td>SEM: 3.12</td> </tr> </table>	Sugar:	S.B: 23.0°B	SEM: 21.4°B	Total acid:	S.B: 8.2	SEM: 6.4	pH:	S.B: 3.17	SEM: 3.12
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Yeasts	:	VL3									
Method	:	The 2008 vintage was cool. The grapes were handled reductively through all the winemaking phases to ensure that all the crisp cool climate flavours were captured in the bottle. The grapes were given 12-18 hours of skin contact before pressing and the juice was allowed to settle for two days at 5 - 8°C before being racked after which VIN7 / VL3 yeast was added. Fermentation took place at between 12 - 14°C and the wine was left on the lees for 8 weeks, adding richness and fullness to the wine. The Semillon component of the blend was naturally fermented in 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels for 9 months.									
Date of Bottling	:	18 January 2009									
Analysis at Bottling	:	<table border="0"> <tr> <td>Alcohol:</td> <td>13%</td> </tr> <tr> <td>Residual sugar:</td> <td>2.1</td> </tr> <tr> <td>Total acid:</td> <td>6.0</td> </tr> <tr> <td>pH:</td> <td>3.13</td> </tr> </table>	Alcohol:	13%	Residual sugar:	2.1	Total acid:	6.0	pH:	3.13	
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Total acid:	6.0										
pH:	3.13										
Description	:	Honey-lemon characters, rich full-bodied, well rounded with a lively acidity on the finish.									
Contact Details	:	Telephone Head Office: 27 (0) 21 859-2510 Telephone Sales Manager: Beverley Horrell: 083 992 7848 Winemaker / Viticulturist: Pieter Visser e-mail address: <a href="mailto:wines@oak-valley.co.za">wines@oak-valley.co.za</a> website address: <a href="http://www.oakvalleywines.com">www.oakvalleywines.com</a>									
Distributor	:	Cape Exclusive Wines (DGB) National Call Centre: 0860 00 9463									