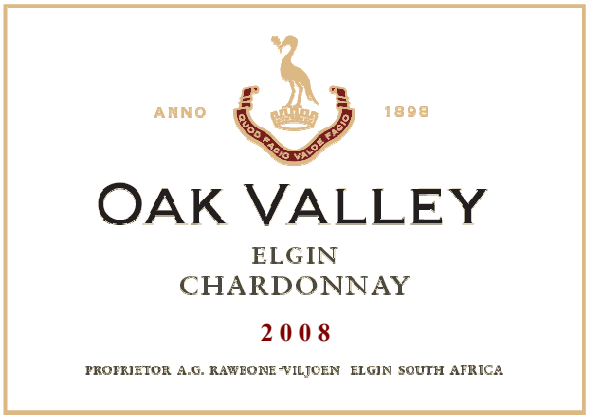

Aspect	:	South-West facing slopes
Elevation	:	300 – 320 m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Clones	:	CY3, 5, 95, 268
Rootstock	:	R110, 101-14
Planting Date	:	1992
Irrigation	:	Post harvest irrigation only
Trellising	:	Extended Perold
Plant Density	:	3 205 – 4 167 vines / ha
Production	:	6 600 x 750ml bottles
Harvest Date	:	14 March 2008
Analysis at Harvest	:	Sugar: 21.3°B Total acid: 6 pH: 3.29
Yeasts	:	Natural fermentation
Method	:	Destemmed crushed and pressed and settled for 2 days. 23 new French oak barrels were used and fermentation started naturally in all barrels. Underwent malolactic fermentation. 40% new French oak and 2nd and 3rd fill for balance.
Date of Bottling	:	21 January 2009
Analysis at Bottling	:	Alcohol: 13% Residual sugar: 2.0 Total acid: 5.8 pH: 3.28
Description	:	Hints of orange zest with nuttiness, lime and white pear on the nose, poised with good use of wood, tangy acidity, good length with a mineral elegant 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: wines@oak-valley.co.za website address: www.oakvalleywines.com
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