



Aspect	:	South-West facing slope
Elevation	:	480 - 520 m
Soil Type	:	Table Mountain Sandstone, medium texture gravelly soils with a structured clay layer set on weathered Bokkeveld shale.
Clones	:	SB11, 133, 161, 316, 317
Rootstock	:	R99; R110; Ruggerie 140
Planting Date	:	1998
Irrigation	:	No irrigation required before harvest
Trellising	:	Perold (1.8m)
Plant Density	:	2 564 – 2 778 vines / Ha
Production	:	3.9 tons / ha
Harvest Date	:	22 February 2005
Analysis at Harvest	:	Sugar: 23.1°B Total acid: 7.9 pH: 3.23
Yeasts	:	Vin 7
Method	:	De-stalked, crushed, no skin contact, pressed. Juice settled for 3 days at 5 - 8°C, yeast was added and fermented in stainless steel tanks, temperature was kept at 12 - 16°C
Date of Bottling	:	January 2006
Analysis at Bottling	:	Alcohol: 13.41% Residual sugar: 1.6 Total acid: 7.41 pH: 3.15
Price Ex Cellar	:	R100.00 per bottle
Description	:	A limited release wine made from grapes grown on a south facing slope at an altitude of 520 metres above sea level. The single vineyard block is bordered by the pristine fynbos which forms a working part of the newly formed Green Mountain Eco Route. Oak Valley is a founder member of the Bio-diversity and Wine Initiative, created to preserve and protect our unique Cape Floral Kingdom. This wine is elegant yet flinty with underlying minerality, created by the cool climate site and very low yields. Nettles and grapefruit on the finish.
Achievements	:	Platter 4 ½ Stars (was nominated for 5 stars) Nederburg Auction Selection 2007