

ANNO



1898

# OAK VALLEY

ESTATE

PLACE OF DISCOVERY

## BENEATH THE CLOUDS

CHARDONNAY 2019



THE SOUTH-EASTER, KNOWN LOCALLY AS THE CAPE DOCTOR, IS OUR PREVAILING WIND IN SUMMER. IN ELGIN, THE CAPE DOCTOR BLOWS COLD SEA AIR OVER THE VINEYARDS AND BLANKETS THE VALLEY UNDER CLOUD. THESE CLOUDS LOWER OUR DAYTIME TEMPERATURES AND SLOW THE RIPENING OF OUR CHARDONNAY GRAPES, LEADING TO BETTER FLAVOUR DEVELOPMENT. HERE IN LIES THE MAGIC OF BENEATH THE CLOUDS.

#### TASTING NOTES

The inviting nose reveals nectarines, white pear and almonds. The palate has generous texture with loads of grapefruit and yellow peach finishing long with a lemony acidity.

#### WINEMAKING PHILOSOPHY

The Cape Doctor that brings the cloud cover during the ripening period allows the wine to fully ripen in the vineyard while still retaining a beautiful natural acidity. Fermentation in old French Oak results in a wine that has beautiful structure and complexity.

YEAR PLANTED | 2008

HA.	CLONES	PICKING TIME
2.5 & 0.69	CY 95 CY 548	15-25 Feb

SOIL | Medium Textured Gravely soil with a structured clay layer

BLOCK NO	SLOPE	ALTITUDE
15C & 15D	SSE	430 m

DISTANCE TO OCEAN  
20.7 km

DISTANCE TO FERMENTATION  
3.8 km

ROOT STOCK | 101 -14

TRELLIS SYSTEM | 5 Wire VSP System

#### WINELIST DESCRIPTION

High up along the foothills of the Groenlandberg in the cool climate of Elgin, the Summer South East wind brings in a cooling blanket of cloud that slows the ripening and brings incredible character to this wine

ALCOHOL 13.51% | PH 3.29

TOTAL ACID 6.1 g/l

VOLATILE ACIDITY 0.46 g/l

RESIDUAL SUGAR 2.8 g/l