





IN 1898, SIR ANTONIE VILJOEN, THE FOUNDER OF OAK VALLEY, DISCOVERED A CRYSTAL CLEAR FRESH WATER SPRING ON THE LOWER FOOTHILLS OF THE GROENLANDBERG MOUNTAIN RANGE SOON AFTER HIS PURCHASE OF THE PROPERTY. SO GOOD WAS THIS WATER THAT SIR ANTONIE HAD IT PIPED OVER MANY MILES TO HIS HOME AND PROCLAIMED IT THE FOUNTAIN OF YOUTH.

TASTING NOTES

Oak Valley 'Fountain of Youth' Sauvignon Blanc expresses fruit aromas of blackcurrant, granadilla and ripe melons. Flavours of tropical fruit persist on the palate, particularly papaya, litchi and gooseberries. A lovely long finish compliments the dense palate.

WINEMAKING PHILOSOPHY

With the cool climate of Elgin resulting in a delayed ripening time, our Sauvignon Blanc is allowed to mature in the vineyard where other warmer regions do not have this luxury. Reductive winemaking with cool fermentation temperatures results in a wine bursting with beautiful depth of fruit.

YEAR PI	LANTED	200	4 & 2007
HA. 3.28 & 5.07	CLONES SB11, SB159, SB242, SB3		PICKING TIME 15-28 Feb

SOIL

Medium Textured Gravely soil with a structured clay layer

BLOCK NO	SLOPE	ALTITUDE
11B & 14	SSW & SSE	420-460 m

DISTANCE TO OCEAN 20.7 km

DISTANCE TO FERMENTATION 1.9 km

ROOT STOCK	101 -14

TRELLIS SYSTEM	5	Wire	VSP	System
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WINELIST DESCRIPTION

A wine grown high up on the foothills of the Groenlandberg in the cool climate of Elgin resulting in slow ripening that develops beautiful, zesty tropical fruit.

ALCOHOL	13.65%	PH 3.28
TOTAL ACIDITY		6.1g/l
VOLATILE ACID		0.46 g/l
RESIDUAL SUGAR		2.3g/l