



OAK VALLEY

ELGIN

1181m (summit)
1096m (2 memorials)

elevation (MASL)

427m

414m

300m

31°08'16.21"S 19°03'57.50"E



OAK VALLEY

Groenlandberg

Chardonnay 2017



The Groenlandberg is an isolated, fynbos covered, cloud catching mountain that forms the backdrop of the Oak Valley Estate. The terroir of these wines with its Bokkeveld Shale rich in clay soils, the cool climate of the Elgin Valley, the high altitude and whole bunch fermentations only a stones throw from the vineyard, is what gives this wine its character and depth of fruit. Wines that truly reflect the place where they are grown.

VINTAGE NOTES

2017 was a very challenging season but the vineyards still delivered very high-quality grapes with very intense flavour concentrations and higher acidity.

The extremely dry and warm conditions experienced over the past two seasons resulted in the vineyards feeling the stress. Harvest time showed lower yields than in 2016 with smaller berries and bunches per vine.

This produced more concentrated fruit in both whites and reds but also a higher tannin and colour to pulp ratio in reds. The 2017 vintage produced wines with great power and depth, yet lovely finesse and very intense varietal expression.

WINEMAKING PHILOSOPHY

Made from a selection of vineyards found high up along the Groenlandberg is a wine made to truly represent the vintage and the terroir in which it is grown. Wild yeast, gentle winemaking and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

YEAR PLANTED | 2008

HA.	CLONES	PICKING TIME
2,5 & 0,69	CY 95, CY 548	15-28 Feb

DISTANCE TO OCEAN	DISTANCE TO FERMENTATION
20.7 km	3.8 km

SOIL
Bokkeveld Shale rich in clay

BLOCK NO	SLOPE	ALTITUDE
9	SSE	430 m

ROOT STOCK | 101 -14

TRELLIS SYSTEM | 5 Wire VSP System

WINELIST DESCRIPTION

Wild fermented Chardonnay sourced only from Oak Valley vineyards found high up along the Groenlandberg in Elgin

ALCOHOL	13.93%	PH	3.2
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TOTAL ACIDITY	6.8 g/l
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VOLATILE ACIDITY	0.48 g/l
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RESIDUAL SUGAR	2.1 g/l
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A Place Of Discovery