



OAK VALLEY ESTATE

PLACE OF DISCOVERY

STONE AND STEEL RIESLING 2020



DURING 1898, THE YEAR IN WHICH SIR ANTONIE VILJOEN PURCHASED OAK VALLEY, PLANS WERE UNDERWAY TO BUILD PIONEERING RAILWAY FROM SIR LOWRY'S PASS TO CALEDON. ELGIN EXISTED IN ISOLATION UNTIL THE TRACK OPENED IN 1902. THE LINE WAS CHISELLED OUT OF SOLID ROCK TO CONQUER SIR LOWRY'S PASS, THE STEEPEST GRADIENT IN THE COUNTRY. AND SO THIS SOLID STEEL ON QUARRIED STONE WOULD INSPIRE AN ERA OF PROSPERITY IN ELGIN. THE ERA OF STONE & STEEL.

TASTING NOTES

Oak Valley Riesling expresses a fruit basket of aromas, particularly yellow peach, litchi, green apple and watermelon. The palate bursts with flavours of apricots and grapefruit, and is cleansed with a finish of linear acidity.

WINEMAKING PHILOSOPHY

We have two Riesling vineyards on Oak Valley Estate that provide us with two very different but complementary components of this wine. One vineyard provides aromatics, concentration and ripe fruit flavours at low sugar levels and the other providing elegance, acidic tension and depth. The wine is reductively made and fermentation is halted when we feel the acidity is in perfect balance with the residual sugar.

YEAR PLANTED | 2004 & 2015

HA. | PICKING TIME
0.7 & 1.08 | 20-28 Feb

SOIL

Medium Textured Gravely soil with a structured clay layer with a high stone content.

BLOCK NO | SLOPE | ALTITUDE
11A & 16 | SSW & SSE | 410-460 m

DISTANCE TO OCEAN
20.7 km

DISTANCE TO FERMENTATION
1.9 km & 3.7 km

ROOT STOCK | 101-14

TRELLIS SYSTEM | 5 Wire VSP System

WINELIST DESCRIPTION

A wine grown high up on the foothills of the Groenlandberg in the cool climate of Elgin grown in stony soils and fermented in stainless steel resulting in a stunning tropical, mineral fruit bomb.

ALCOHOL | 12.13% | PH 3.07

TOTAL ACIDITY | 6.7g/l

VOLATILE ACID | 0.41g/l

RESIDUAL SUGAR | 4.1g/l