



OAK VALLEY

Oak Valley Chardonnay 2011

Technical Notes

Bunches are hand sorted, destemmed and go straight to press. Pressing juice is settled and racked into barrel where fermentation begins naturally. Fermentation in barrel occurs at 10-22°C until dry. After alcoholic fermentation, the wine went through 80% malolactic fermentation which started spontaneously. The wine is matured for 9 months in 35% new French oak using 300 litre hogsheads while the remainder is matured in 2nd and 3rd fill barrels.

Styling

Oak Valley Chardonnay expresses very distinctive fruit aromas of green apple, orange peel, vanilla and honey oak characters. Mostly flavours of citrus fruits, orange and lime marmalade, with long lemony and mineral finish. Oak is well integrated and subtle. Full bodied, fresh, clean, elegant and beautifully balanced. Cellaring potential of 5-8 years.

Wine Analysis

Alcohol	13.5%
Total acidity	7.4 g/l
pH	3.4
Volatile acid	0.65 g/l
Residual sugar	2.1 g/l

Vineyard

Aspect	South-west facing slopes
Elevation	300-400m
Soil type	Medium texture gravelly soils
Clones	CY3, 5, 95, 268, 548
Rootstock	R110, 101-14
Planting date	1992, 2008
Ha planted	5.21 ha
Average tonnage	5.94 tonnes p/ha
Irrigation	Drip irrigation, post-harvest mostly
Trellis system	Extended Perold
Vines per ha	3205 - 4167 vines
Harvest date	13 March 2011

