



# OAK VALLEY

ESTATE

PLACE OF DISCOVERY

## BENEATH THE CLOUDS

CHARDONNAY 2022



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 nose is led by melon and granadilla followed by unripe pineapple and green apple. The palate is textured and dense from the lees contact in barrel yet fresh and tart, showing its cool climate origin. Expect abundant yellow peach, tangerines, orange rind and a long, salivating finish.

### WINEMAKING PHILOSOPHY

The aim with our Beneath the Clouds is to produce an expressive, aromatic and lightly wooded style of Chardonnay in our cool and cloudy climate of Elgin. We achieve this by fermentation in older barrels, larger barrels and a small component in steel tanks. Maturation on gross lees for 9 months provides balance and texture.

YEAR PLANTED		2008
HA.	CLONES	PICKING TIME
2.5 & 0.69	CY 95 CY 548	15-25 Feb
SOIL	Medium Textured Gravelly 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	13.82%	PH 3.28
TOTAL ACID		6.9 g/l
VOLATILE ACIDITY		0.41 g/l
RESIDUAL SUGAR		2.1 g/l