



# OAK VALLEY

ESTATE

PLACE OF DISCOVERY

## FOUNTAIN OF YOUTH

SAUVIGNON BLANC 2022



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

On the nose there is abundant lemongrass, blackcurrant, green fig and melon. The palate has great balance of acidity and fruit sweetness with abundant grapefruit, papaya, some mango, and granadilla.

### 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 PLANTED   |   | 2004 & 2007                  |
| HA.<br>3.28 &<br>5.07  | CLONES<br>SB11, SB159,<br>SB242, SB3                          | PICKING<br>TIME<br>15-28 Feb |
| SOIL   | Medium Textured Gravelly soil with<br>a structured clay layer |                              |
| BLOCK NO<br>11B & 14   | SLOPE<br>SSW & SSE  | ALTITUDE<br>420-460 m        |
| DISTANCE TO OCEAN<br>20.7 km   |   |                              |
| DISTANCE TO FERMENTATION<br>1.9 km   |   |                              |
| ROOT STOCK   | 101 -14   |                              |
| TRELLIS SYSTEM   | 5 Wire VSP System   |                              |
| WINELIST DESCRIPTION<br>A wine grown high up on the foothills of the<br>Groenlandberg in the cool climate of Elgin<br>resulting in slow ripening that develops<br>beautiful, zesty tropical fruit. |   |                              |
| ALCOHOL  | 13.76%  | PH 3.34                      |
| TOTAL ACID   | 6.6 g/l   |                              |
| VOLATILE ACIDITY   | 0.30 g/l  |                              |
| RESIDUAL SUGAR   | 2.3 g/l   |                              |