



OAK VALLEY

ELGIN

1181m (summit)
1096m (2 memorials)

elevation (MASL)

427m

414m

300m

31°08'16.21"S 19°03'57.50"E



Groenlandberg

Chardonnay 2020

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 gentle winemaking practices 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

The 2020 growing season started earlier than usual after a cold winter with considerable rains. Late Spring brought a significant weather event in the form of a very cold and wet weekend in late October that brought 135mm of rain and some hail. Fortunately, our Chardonnay bunches were done with flowering by then. The summer was mild with cool nights that ensured gradual ripeness and retention of natural acidities.

We were able to harvest a small but very healthy and concentrated crop from between 28 January and 5 February - one of the earliest harvests to date.

The result was Chardonnay with ripe flavour profiles and beautiful natural acidity balanced with just enough weight and texture. A vintage that is both accessible early on but with the typical Elgin ageing potential.

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. 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	28 Jan - 5 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

A very small crop from our block of clone 95 meant that the wine is largely made from clone 548. The nose has plenty of lemon peel, jasmine, grapefruit and flint. The palate is dense and packed with flavours of lemon, tart passion fruit and a linear acidity.

ALCOHOL	13.41%	PH	3.25
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TOTAL ACIDITY	7.1 g/l
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VOLATILE ACIDITY	0.41 g/l
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RESIDUAL SUGAR	2.5 g/l
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Place Of Discovery