



OAK VALLEY

ELGIN

1181m (summit)
1096m (2 memorials)

elevation (MASL)

427m

414m

300m

31°08'16.21" S 19°03'57.50" E



OAK VALLEY

Groenlandberg
Pinot Noir 2022



Place Of Discovery

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 and the high altitude is what gives this wine its character and depth of fruit. Wines that truly reflect the place where they are grown.

VINTAGE NOTES

Winter of 2021 was slightly colder and wetter than both the winters of 2019 and 2020. The wet and cool soils delayed budburst slightly but we were happy to see the vines bud very evenly. Spring of 2021 was slightly drier than normal and luckily we did not experience much wind during flowering. These conditions gave us a good crop set for the first time in 3 years with limited millerandage. The ripening phase from January to March was on average 1 degree Celsius warmer than our long term average and we also experienced a highly unusual heat wave at the end of January that lasted 2 days. On some of our better drained sites we saw some heat and drought stress which is unusual in Elgin. Luckily, our clay rich shale soils helped to alleviate the impacts of this warmer vintage and we were able to harvest optimally ripe grapes at lower sugars with good natural acidity.

Harvest 2022 started on 7 February with a new and exciting Chardonnay block that have added one more clone to our arsenal, Dijon clone 76, with the Pinot Noirs following closely behind. This vintage has given us very expressive, aromatic and textured wines yet balanced out with the typical Elgin freshness and acidity.

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 a wine grown in a very special place.

YEAR PLANTED | 2001, 2008, 2009

HA. | PICKING TIME
2.34, 1, 1.13 | 16-25 February

CLONES | PN114, PN115, PN667, PN777

DISTANCE TO OCEAN | 20.7 km

SOIL | Bokkeveld Shale rich in clay

BLOCK NO | 9, 15B, 15A1, 15A2

SLOPE SSW, SE | ALTITUDE 430 m

ROOT STOCK | Ruggeri 140, RI10

TRELLIS SYSTEM

5 Wire VSP System & Guyot

WINELIST DESCRIPTION

Pinot Noir sourced only from Oak Valley vineyards found high up along the Groenlandberg in Elgin

ALCOHOL 13.04% | PH 3.47

TOTAL ACIDITY 5.1 g/l

RESIDUAL SUGAR 1.8 g/l

TASTING NOTES

On the nose there is red and some black cherry, tilled soil, beetroot, blueberry and a touch of cinnamon spice. The palate has a lovely coating texture and shows ripe strawberry and red cherries. The tannins are well rounded but provides enough grip and the typical cool climate acidity provides a lengthy, refreshing finish.