

OAK VALLEY
ELGIN

TABULA RASA

South Ridge

CY548



TABULA RASA IS THE LATIN PHRASE FOR 'CLEAN SLATE'.

It stems from our imaginary view of Oak Valley as an appellation within the Elgin plateau and our search for new sites that produce exceptional wines. Tabula Rasa is single-minded, single vineyard and single clone. Grapes are sourced from a handful of vines within a block, focused exclusively on Chardonnay and Pinot Noir. Our mission is to create wines from a blank canvas that represent the ultimate expression of our terroir.

VINTAGE NOTES

The 2020 growing season started slightly earlier after a winter with slightly below average rainfall and slightly above average temperatures. During Spring we had a significant weather event that gave us 135mm of rain and some hail on one weekend. Our Chardonnay and Pinot Noir vines were mostly through flowering but we still saw some millerandage which reduced the crop size. Summer was mild with cool nights that ensured gradual ripening and retention of high natural acidities. During the final ripening phase, we received above average rainfall close to harvest which meant that disease control was crucial. We harvest a small, healthy and concentrated crop between 28 January and 5 February, one of the earliest harvests to date. The resulting wines are beautifully fresh and expressive, with great natural acidity levels but yet has amazing texture and length.

WINEMAKING PHILOSOPHY

Fruit is hand-picked from selected vines within our South Ridge block, placed into lugs and meticulously hand sorted at the winery. Whole bunches are directed into the press and gently pressed to obtain only the best free run juice and a very low recovery of less than 600 litres per ton. The high solid juice undergoes spontaneous fermentation in barrel, with no added yeast or enzymes. A careful approach to oak maturation using lightly toasted French oak from artisanal Burgundy cooperages encourages finesse, balance and allows the fruit to come to the fore. Barrel maturation for 10 months before bottling.

VINTAGE 2020 | BOTTLES MADE 690

YEAR PLANTED | 2008

HA.	CLONE	PICKING TIME
2,15	CY548	15-28 Feb

DISTANCE TO OCEAN	DISTANCE TO FERMENTATION
20.3 km	1.76 km

SOIL Bokkeveld Shale with structured clay

BLOCK NO	SLOPE	ALTITUDE
15C	SSE	420 m

ROOT STOCK | 101-14

TRELLIS SYSTEM | 5 Wire VSP System

WINELIST DESCRIPTION

100% Chardonnay made from Dijon clone CY548 grown on the foothills of the Groenlandberg on Oak Valley Estate

ALCOHOL	13.54%	PH	3.28
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TOTAL ACIDITY	7.3 g/l
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RESIDUAL SUGAR	1.8 g/l
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TASTING NOTES

The nose shows typical flinty notes, lanolin, jasmine flowers and then yellow peach, apricot and some granadilla.

The palate is dense, textured with more yellow stone fruits and grapefruit leading to long, salivating finish.