



# 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 2020



OAK VALLEY  
ELGIN

Groenlandberg  
Pinot Noir

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 whole bunch fermentations 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 2019 growing season was typically cool but relatively dry which gave us very healthy grapes with very good concentration of flavour. The summer was mild with cool nights that ensured gradual ripeness and retention of natural acidities. The week leading up to harvest we experienced warmer days and nights which caused a sudden accumulation of sugar in the vineyards. Fortunately we were able to harvest all our blocks in time and the result was a very intense, compact harvest but with resulting wines proudly representing the unique vintage.

The result was Chardonnay with ripe flavour profiles at low pH and high acidities and Pinots with ripe and supple tannins but freshness on the finish. A vintage that is both accessible early on but with the typical Elgin ageing potential.

### TASTING NOTES

The nose reveals some dried rose petal, beetroot, red cherry and wet soil. The palette is fresh and youthful with cranberry and pomegranate but shows just enough texture to achieve a fine balance.

### 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 punch downs and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

YEAR PLANTED | 2001

HA.	CLONES	PICKING TIME
2,34	PN114, PN115, PN667, PN777	15-25 Feb

DISTANCE TO OCEAN	DISTANCE TO FERMENTATION
20.7 km	1.9 km

SOIL | Bokkeveld Shale rich in clay

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

SLOPE SSW, SE | ALTITUDE 430 m

ROOT STOCK | Ruggeri 140, R110

### 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 13.26% | PH 3.38

TOTAL ACIDITY 4.9 g/l

VOLATILE ACIDITY 0.36 g/l

RESIDUAL SUGAR 2.2 g/l

Place Of Discovery