

# By The Waters African Trade

## Oak Valley

### GROENLANDBERG



100% STONE & STEEL



**ALCOHOL  
CONTENT**

13.21 % Vol.



**VINEYARDS  
& SOIL**

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. 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.



**TASTING  
NOTES**

Typical Elgin oyster shell is there but slightly less prominent in this sunny vintage with very prominent fruit aromatics. The nose has abundant tangerine, fresh apricot and some green apple. On the palate you will find blood orange and yellow peach. There is good weight and concentration but the abundant cool climate acidity provides focus and length to the wine.



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### SOUNDS OF SILENCE



100% STONE & STEEL



**ALCOHOL  
CONTENT**

13.21 % Vol.



**VINEYARDS  
& SOIL**

High on the southern slopes of the groenland mountains lies an isolated vineyard exposed to the elements of our cold climate. wind whistles through the neighbouring fynbos, the only sound that breaks this eerie silence at altitude. our pinot noir takes comfort in austerity. it thrives on hardship. and it lives alone in the sounds of silence.



**TASTING  
NOTES**

More masculine in 2022 with abundant black and red cherry, cranberry and beetroot on the nose. The palate has velvety texture yet plenty of grip. The fresh acidity very well balanced with the weight of the wine. Flavours of ripe nectarine, ripe cherry and tart grapefruit on the finish



**WINEMAKING  
PHILOSOPHY**

Pinot Noir must be grown on the knife edge between ripe and under ripe. The key factor is temperature that the cool Elgin Valley provides. In the cellar Pinot is treated like a lady. Gentle maceration and interaction with the skins and allowing her to ferment at cool temperatures and mature beautifully in French oak barrels.



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## Oak Valley

### FOUNTAIN OF YOUTH



100% STONE & STEEL



**ALCOHOL  
CONTENT**

13.76 % Vol.



**VINEYARDS  
& SOIL**

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.



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## Oak Valley

### STONE AND STEEL



100% STONE & STEEL



**ALCOHOL  
CONTENT**

11,51 % Vol.



**VINEYARDS  
& SOIL**

During 1898, the year in which sir antonie viljoen purchased oak valley, plans were underway to build pioneering railway from sir lowry's pass to caledon. elgin existed in isolation until the track opened in 1902. the line was chiselled out of solid rock to conquer sir lowry's pass, the steepest gradient in the country. and so this solid steel on quarried stone would inspire an era of prosperity in elgin. the era of stone & steel.



**TASTING  
NOTES**

On the nose you will find abundant watermelon, kiwi, apricot and fresh ginger. On the palate there is yellow peach, green melon, tart grapefruit and limes.



**WINEMAKING  
PHILOSOPHY**

We have two Riesling vineyards on Oak Valley Estate that provide us with two very different but complementary components of this wine. One vineyard provides aromatics, concentration and ripe fruit flavours at low sugar levels and the other providing elegance, acidic tension and depth. The wine is reductively made and fermentation is halted when we feel the acidity is in perfect balance with the residual sugar



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### BENEATH THE CLOUDS



100% STONE & STEEL



**ALCOHOL  
CONTENT**

11,51 % Vol.

Expect tangerine and green melon with an attractive tart finish.



**VINEYARDS  
& SOIL**

The south-easter, known locally as the cape doctor, is our prevailing wind in summer. In elgin, the cape doctor blows cold sea air over the vineyards and blankets the valley under cloud. These clouds lower our daytime temperatures and slow the ripening of our chardonnay grapes, leading to better flavour development. Here in lies the magic of beneath the clouds.



**WINEMAKING  
PHILOSOPHY**

The Cape Doctor that brings the cloud cover during the ripening period allows the wine to fully ripen in the vineyard while still retaining a beautiful natural acidity. Fermentation in old French Oak results in a wine that has beautiful structure and complexity.



**TASTING  
NOTES**

The nose is led by ripe yellow peach, some white pear and granadilla. The palate is textured and dense from the lees contact in barrel yet very fresh with good acidity showing its cool climate origin.

