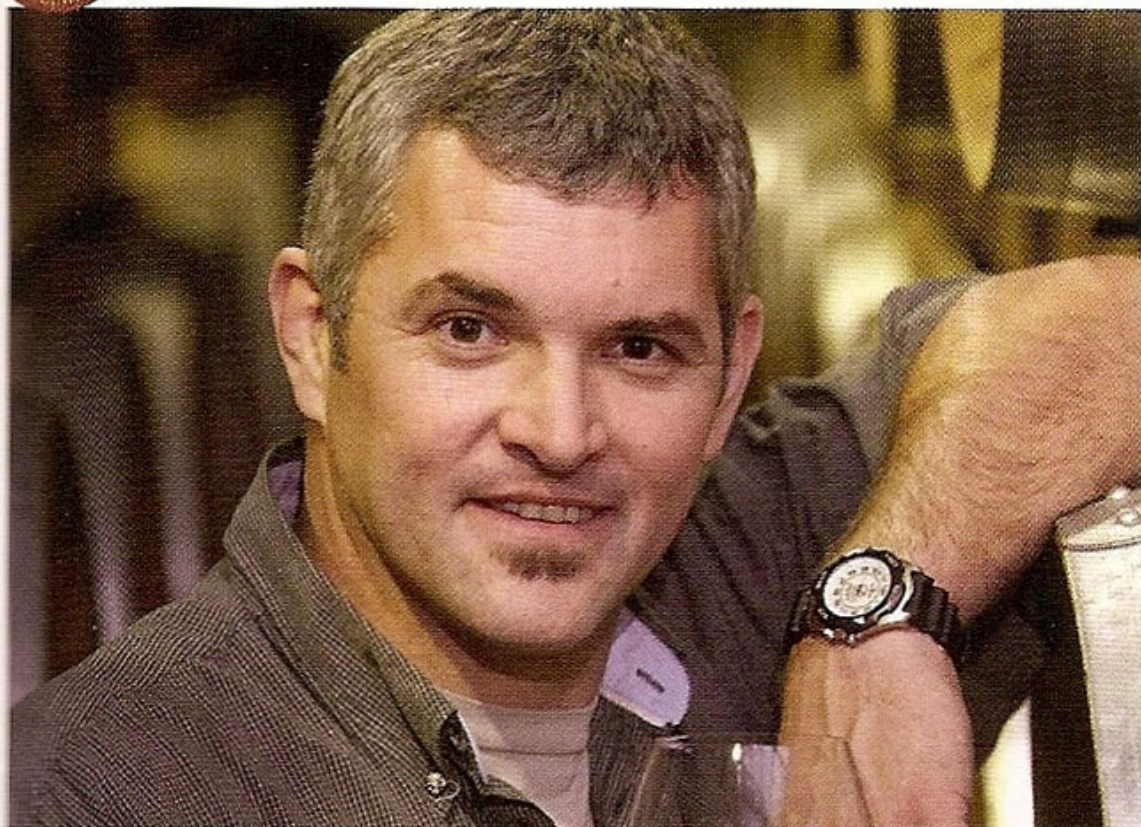




SAUVIGNON BLANC UNDER £10



OAK VALLEY WINES, Sauvignon Blanc, Elgin 2005

Oak Valley Estate has been in the Rawbone-Viljoen family for over 100 years, since the farm was purchased by Sir Antonie Viljoen in 1898. Viljoen planted English oaks and today there are over 4,000, covering over 30ha (hectares). He specified that no future owner of the farm may cut them down. Grapes have been grown on the oldest blocks for almost 15 years.

Who? The winemaker is Pieter Visser (above), a graduate of Elsenburg College in South Africa. Pieter has been with Oak Valley since 1992.

What? The Oak Valley Sauvignon Blanc, a single-varietal wine, was made for the first time in 2003.

Where? 40ha are planted

with vines at 450–600m above sea level and are established on the cooler, south-facing slopes of Elgin, within the Overberg area, 70km from Cape Town. Yields are reduced naturally by strong

winds on the mountain slopes; the only pest at harvest-time is a local herd of baboons.

How? Harvest takes place in mid- to late-February for the warmer vineyards and early March for the cooler mountain

vineyards. Grapes are destalked, crushed and the juice is left on the skins for just over a day to extract flavour before being cool-fermented in stainless steel at between 12 and 16°C.

Why? 'The Elgin Valley was always regarded as somewhere with little potential for agriculture, but Sir Antonie changed that view forever.'

