

Overgaauw Sauvignon Blanc 2005

This is a distinct dry white with a combination of green pepper, lime and asparagus aromas which finishes with a refreshing and crisp aftertaste. The fruit was picked at different stages of ripeness to ensure a spectrum of flavours.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overgaauw Estate

winemaker : Chris Joubert

wine of origin : Coastal

analysis : **alc** : 12.0 % vol **rs** : 2.75 g/l **pH** : 3.9 **ta** : 6.3 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle

in the vineyard : Age of vineyards: 8 Years

Location of vineyards: 175m above sea level, south-facing

about the harvest : Harvest date: February 2005

Yield per hectare: 8 tons

Sugar level at harvest: 21.5° Balling

in the cellar : Length of fermentation: 28 days

