

## 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

