

Overgaaauw Chardonnay 2005

Full-flavoured, with attractive interleavings of melon, peach and citrus peel. The French barrique fermentation and long lees contact add a melba-toast richness and creamy texture to the mouth-feel. Well constructed, dry and with crisp acidity, it is a perfect food partner, with the potential to age another 2 years.

variety : Chardonnay | 100% Chardonnay

winery : Overgaaauw Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.98 g/l pH : 3.7 ta : 6.7 g/l

type : White **wooded**

pack : Bottle

ageing : The potential to age another 2 years.

in the vineyard : Age of Vines: 16 years

Location of Vineyards: 150m above sea level, south-facing

about the harvest: Harvest: During February 2004

Yield: 6 tonnes / ha

Sugar level at harvest: 24,5° Balling

in the cellar : Cellar maturation : 8 months in 225 litre barrels

60% second-fill

40% third-fill

