

Overgaauw Sauvignon Blanc 2006

4 star Wine Magazine Nov 2006

This is a distinctly dry white wine with a combination of green peppers, lime and asparagus aromas which finishes with a refreshing and crisp aftertaste. This single-vineyard wine was made from grapes grown at 175m above sea level. 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 **closure :** Cork

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Wine Magazine Value Awards 2006

3½ John Platter Wine Guide 2007

in the vineyard : Vineyard location: Stellenbosch Kloof - 175 above sea level, S- facing, 15km from False Bay

Moderate Climate: Winter ave temp: 13Â°C (min 7Â°C, max 17Â°C) / Summer ave temp: 15.5Â°C (min 20.5Â°, max 30.5Â°C)

Soil Type: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 9 years

Trellising: 4-wire hedge system with moveable wires

Pruning: Cordon system with 2 bud spurs, ensuring low yield

about the harvest: Harvest date: % early and % late February 2006

Cool harvesting: 05h30 to 11h00 to retain intense varietal flavours

Yield per hectare: 8 tons

Sugar at harvest: 21.5Â° Balling

