

Overgaauw Chardonnay 2006

3½ stars John Platter Wine Guide 2007

Starting with its beautiful lime-tinged colour, the overall character of this wine is citrus based, a lemon-preserve perfume and flavour, nuanced by a tantalizing whiff of lavender. The oaking is subtle and well-judged, from French barriques fermentation and long lees contact, to place the fruit centre stage. The resulting buttered melba-toast effect adds a silky texture to the delicious crispy drinkability.

variety : Chardonnay | 100% Chardonnay

winery : Overgaauw 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 **closure :** Cork

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ageing : This wine has the potential to age another 2 years.

in the vineyard : Overgaauw was one of the first SA Chardonnay producers in the mid 1980s, with vines planted in 1983 and first bottled in 1986.

Viticulture:

Vineyard location: Stellenbosch Kloof 150m above sea level, S- facing, 15km from False Bay

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

Soil Type: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 17 years

Trellising: 4-wire hedge system with moveable wires

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

about the harvest: Harvest date: February 2006

Yield per hectare: 6 tons

Sugar at harvesting: 24.5° Balling

