

Overgaauw Sauvignon Blanc 2007

Veritas 2007 - Gold Medal

The single vineyard Sauvignon Blanc grapes, picked at optimum ripeness with an amazing natural high acid produced a wine rich in complexity, with aromas of green peppers, asparagus, lime, pineapple and a touch of minerality. The aromas follow through onto a well balanced palate offering an elegant refreshing and crisp finish and a lingering aftertaste of enticing tropical fruits.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.51 g/l pH : 3.20 ta : 7.4 g/l

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

pack : Bottle **closure :** Cork

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Gulp! Weekly web letter of Wine Magazine - 27 July 2007: The postscript wine of the week: Overgaauw Sauvignon Blanc 2007. A smart white wine from a farm better known for its reds.

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

Moderate Climate

Winter average temperature: 13.5°C (min 7°C, max 17°C)

Summer average temperature: 15.5°C (min 20.5°C, max 30.5°C)

Soil Type: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 10 years

Trellising: 4-wire hedge system with moveable wires

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

Background information:

The unique aspect combined with the soils of Overgaauw contribute in creating a wonderfully complex Sauvignon Blanc, with amazing well balanced natural acids and notes of minerality. The aroma and flavours are a combination of herbaceous greens and elegant tropical fruits.

about the harvest: Harvest date: February 2007

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

Yield per hectare: 8 tons

Sugar at harvest: 23.5° Balling

in the cellar : Length of fermentation: 21 days in stainless steel tanks at 15°C.

Lees contact: 30 days after fermentation.

