

Overgaaauw Chardonnay 2007

Veritas 2008 - Bronze

Starting with its beautiful lime-tinged colour, this wine offers a mélange of citrus and stone fruit aromas with a touch of fresh biscuit that follow through onto a complimenting, mouth filling palate with a crisp citrus zing on the aftertaste. The oaking is very subtle and well-judged from French barrique 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.

Creamy butternut soup Honey and ginger chicken Fish steak with parmesan and assorted squash
Seared tuna steaks with creamy avocado sauce Smoked salmon summer salad

variety : Chardonnay | 100% Chardonnay

winery : Overgaaauw Estate

winemaker : David van Velden

wine of origin : Stellenbosch

analysis : alc : 13.06 % vol rs : 1.8 g/l pH : 3.58 ta : 6.6 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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

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

Viticulture:

The grapes for this wine are from two vineyards on the estate, the one offering a citrus character and the other that of stone fruits.

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

Moderate Climate: Winter average temp: 13.5° C (min 7.5° C, max 17.5° C) / Summer average temp: 15.5° C (min 20.5° C, max 30.5° C)

Soil Type: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 18 years

Trellising: 4-wire hedge system with moveable wires

Pruning: Cordon system with 2 bud spurs, ensuring a balanced yield

about the harvest: Harvest date: February 2007

Yield per hectare: 6 tons

Sugar at harvesting: 23.5° Balling

