

Overgaauw Semillon 2008

The relatively cool and slow ripening conditions on Overgaauw due to the absence of the warm south easterly winds, have contributed greatly to the combination of fresh herbaceous, passionfruit, grapefruit and waxy aromas of this wine. These flavours are all present on the palate and continue onto a pleasing aftertaste that lingers on after a crisp refreshing finish.

Fresh asparagus risotto, herb crusted grilled fish, spinach and feta quiche, fresh mussels in a creamy Semillon sauce, vegetarian wrap, gnocchi or pasta with a pesto sauce, roast chicken.

variety : Semillon | 100% Semillon

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 1.72 g/l **pH** : 3.2 **ta** : 5.64 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : The 2008 vintage will be the first Semillon to be released from Overgaauw. On tasting the 2007 vintage in the cellar, David and those who tasted with him realized that the vines had reached a maturity that delivered amazing varietal characteristics. With the idea of producing a single varietal wine in 2008, the vineyard team started applying more focused viticultural practices. By avoiding compact bunches and opening up the canopy they ensured a harvest of healthy grapes producing a wine with maximum varietal fruit identity. A deliberate decision was made to produce an un-wooded wine to allow the true varietal expression of this grape.

Vineyard location: Stellenbosch Kloof 175m 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: Westdene

Age of vines: 9 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: 8 February 2008

Yield per hectare: 10 tons

Sugar at harvesting: 22.5° Balling

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

Lees contact: 60 days after fermentation.

