

Overgaauw Chenin Blanc 2008

The dream of making a Chenin Blanc that reflects its unique Overgaauw origins and true varietal identity has been realized in this wine. The wine's racy freshness, tropical fruit aromas and whiffs of guava, follow through onto a mouth filling palate with hints of the minerality, that is so distinctive of Overgaauw's terroir. A crisp finish is complimented by a lingering fruity aftertaste.

Fresh oysters, salmon sushi, lemon sole, barbecued chicken, stirfried lemongrass chicken, fish and crisp potato fries.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.69 g/l pH : 3.3 ta : 6.62 g/l

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

pack : Bottle **closure :** Cork

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

Moderate Climate: Winter average temp: 13Å° C (min 7Å° C, max 17Å° C) Summer

average temp: 21.5Å° C (min 20.5Å°, max 30.5Å° C)

Soil Type: Clovelly

Age of vines: 14 years

Trellising: 4-wire hedge system with moveable wires

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

Background information:

"Overgaauw Steen: A medium-bodied white, beautifully balanced on acidity and aftertaste with 'grip' and firmness on the palate temporarily discontinued after 1978 vintage. The '76 was S.A. Show's champion white wine. A '77 made with very high acid in a wet year has developed phenomenally in the bottle, showing a complexity and substantial maturity common usually in well-made French wines. Bottling of the Steen resumed with an excellent '81" *John Platter Wine Guide 1982*.

David is very excited to follow in the footsteps of his Grand father David's Steen with the release of the 2008 Chenin Blanc. The vines planted 14 years ago have reached a maturity, bearing grapes with fruit so typical of its varietal character that it inspired David to produce the first single varietal Overgaauw Chenin Blanc in 26 years. Great care was taken in utilising special vineyard practices to lower the yield, resulting in more concentrated flavours and fruit extract in the grapes while still retaining the natural high acid so typical of the Overgaauw terroir.

about the harvest: Harvest date: 7 February 2008

Yield per hectare: 10 tons resulting in more concentrated fruit

Sugar at harvest: 22.5Å° Balling

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

Lees contact: 60 days after fermentation.

