

Overgaauw Sauvignon Blanc 2008

A wine rich in complexity, with aromas of green apple, pear, lime, pineapple and a touch of minerality. The aromas follow through onto a well balanced palate offering an elegant refreshing and crisp finish with a lingering aftertaste of enticing tropical fruits, green apple the typical Overgaauw minerality.

Fresh oysters, grilled fish steak with asparagus risotto, fish and langoustine pie, chicken or seafood salad with Asian dressing, salmon sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.36 g/l pH : 3.43 ta : 7.43 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 temperature: 13.5° C (min 7.5° C, max 17.5° 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 elegant tropical fruits and hints of herbaceous greens.

about the harvest: Harvest date: February 2008

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

Yield per hectare: 8 tons

Sugar at harvest: 23.5° Balling

