

Shepherd's Cottage Chenin Blanc/Semillon/Chardonnay 2008

A blend in which the characteristics of each of the varieties in the blend contribute to creating a complex multi dimensional wine, with aromas of pineapple, pear and herbaceous nuances. Crisp on the palate, complimented by refreshing tropical and herbaceous flavours. The aftertaste lingers and invites the second sip!

Enjoyed chilled, on its own or with fresh line fish, seafood dishes, pastas and salads.

variety : Chenin Blanc | 45% Chenin Blanc 40% Semillon 15% Chardonnay

winery : Overgaaauw Estate

winemaker : David van Velden

wine of origin : Coastal

analysis: alc : 13.0 % vol rs : 1.6 g/l pH : 3.44 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

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

Moderate Climate: Winter average temperature: 13Â° C (min 7Â° C, max 17Â° C) /

Summer average temperature: 25.5Â° C (min 20.5Â° C, max 30.5Â° C)

Soil Type: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 12 years average

Trellising: 4-wire hedge system with moveable wires

Pruning: Cordon system with 2 bud spurs

As with all the wines produced in the Overgaaauw cellar the Shepherd's Cottage wines carry a quality signature: the commitment from the winemaking team to produce the best from the carefully nurtured fruit the harvest has to offer.

The Shepherd's Cottage at Overgaaauw was originally built in the late 1700s to house the local Shepherd. It is a small quaint humble home, with thick old white washed walls and small windows which are protected by green shutters, each with a heart carved out in its centre. Four generations of van Veldens have made wine at Overgaaauw and for the last two generations the newly wed van Velden children have had the privilege of calling this their home for the first few years of their married life.

Like the rest of the Shepherd's Cottage range of wines this white blend celebrates the warmth, commitment and love shared in this humble home.

about the harvest: Harvest date: February to March 2008

Yield per hectare: 6 - 8 tons

Sugar at harvest: 22Â°-23Â° Balling

