

Overgaaauw Sylvaner 2008

First produced in 1971, our Sylvaner is still unique in South Africa. This wine is refreshing and medium-bodied with aromas of pear, apricot, white fleshed peach and small traces of floral and spice notes. The fruit follows through onto the palate with a pleasingly crisp, lingering finish. This is a wine that can be enjoyed on any occasion. It also has amazing ageing potential.

Salmon with a subtly spiced sauce, delicate Thai curry, light seafood curry, mussel soup, spaghetti with sole and a cream sauce, vegetarian or seafood Quiche.

variety : Sylvaner | 100% Sylvaner

winery : Overgaaauw Estate

winemaker : David van Velden

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2.1 g/l pH : 3.56 ta : 5.8 g/l

type : White **body :** Medium

pack : Bottle **closure :** Screwcap

ageing : This wine has amazing ageing potential.

in the vineyard : Vineyard location: Stellenbosch Kloof - 200m above sea level, south facing, 15km from False Bay.

Moderate Climate

Winter average temperature: 13° C (min 7° C, max 17° C)

Summer average temperature: 15.5° C (min 20.5° C, max 30.5° C)

Soil: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 21 years

Trellising: 4-wire hedge system with moveable wires

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

Background information

Sylvaner in general:

Originally from Germany (known as Silvaner), it became famous in early 20th century when it was Germany's most planted varietal, prior to the discovery of the early ripening and higher production attributes of Muller Thurgau. Wine from this grape has a natural high acid but has no real longevity. It is still popular in the Nahe, Rheinhessen, Rheinpfalz where Riesling struggles to ripen. Sylvaner ripens 2 weeks earlier than Riesling and excellent late harvest style wines are made in these regions. Sylvaner is also grown in other European countries i.e. France (Alsace) Czech Republic, Slovakia, Hungary and Russia.

Sylvaner at Overgaaauw:

David snr planted the first Sylvaner at Overgaaauw in the 1960's (currently 1 ha) and bottled the first Sylvaner in 1971, when most of the local producers were bottling Steen (Chenin Blanc) and Riesling (Cruchen Blanc).

The Overgaaauw Sylvaner is the only Sylvaner produced in SA. It's made in small quantities and has a following due to the flavour spectrum and it being unique. German tourists enjoy tasting "their" varietal in SA and comment that you can taste the "sunshine in the wine". Restaurants often list as a unique varietal on their wine lists.

Contrary to the Sylvaners of Germany this wine shows great ageing potential. At a 1996 vertical tasting starting off with 1971 and moving up to 1996, the wine that showed the best was the 23 year old 1973! "I do not know what makes the wine age so well, but believe me it lasts!" Braam Nov 2006. Through ageing, complex characters develop and the wine becomes as David Biggs put it "astonishing".



about the harvest: Harvest Date: February 2008
Yield: 5 ton/ha
Sugar level at harvest: 23° Balling