

## Overgaauw Sauvignon Blanc 2010

---

Fresh oysters, grilled fish steak with asparagus risotto, fish and langoustine pie, sweet pepper and chicken stir fry, 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** : Stellenbosch

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

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

**pack** : Bottle **closure** : Screwcap

---

**in the vineyard** : 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 of herbaceous greens and elegant tropical fruits.

Viticulture:

Vineyard location: Stellenbosch Kloof

175 above sea level, S- facing, 15km from False Bay

Moderate Climate: Winter ave temp: 13°C (min 7°C, max 17°C)

Summer ave temp: 21.5°C (min 20.5°, max 30.5°C)

Soil Type Deep Hutton and Clovelly (decomposed Granite)

Age of vines: 13 years

Trellising: 4-wire hedge system with moveable wires

Pruning Cordon system with 2 bud spurs, ensuring low yield

**about the harvest**: The single vineyard Sauvignon Blanc grapes that were picked at optimum ripeness with an amazing natural high acid produced a crisp very refreshing wine rich in complexity.

Harvest date: February 2010

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

Yield per hectare: 6 tons

Sugar at harvest: 23°B