

Overgaauw Chardonnay 1999

Well balanced dry white wine with good intergration of oak to complement the typical Chardonnay peach-lemon bouquet. A bold wine with a honey-gold colour.

variety : Chardonnay | Chardonnay

winery : Overgaauw Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis: alc : 13.2 % vol rs : 2.9 g/l pH : 3.6 ta : 6.9 g/l

pack : Bottle

ageing : 2-3 years from vintage.

in the vineyard : Age of Vineyards: 18 Years

about the harvest: Harvest Date: February 1999

Yield per hectare: 10 tons

Sugar level at harvest: 24.5Å° Balling

in the cellar : One third of the wine was fermented with natural yeast, which adds to the rich pallet. The wine went partially through malolactic fermentation and spent a few months on its lees for further intergration. The lees was stirred up to enrich the wine.

Cellar maturation: 8 months in 225 litre barrels.

33% New French Oak

33% Second Fill

33% Third Fill

