

Overgaaauw Chardonnay 2002

Crisp green-gold colour. Well balanced dry white wine with good integration of tighter grain oak to compliment the typical Chardonnay peach-lemon bouquet with a butterscotch after taste. The wine went partially through malolactic fermentation (80%) and spent a few months on its lees for further integration. The barrels were rolled every 2nd week to stir the lees, enriching the wine.

variety : Chardonnay | Chardonnay

winery : Overgaaauw Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 13.35 % vol rs : 1.7 g/l pH : 3.5 ta : 5.5 g/l

pack : Bottle

ageing : 2 -3 years from vintage.

in the vineyard : Age of vineyards: 13 Years

about the harvest: The grapes were harvested at 24.7° Balling in February 2001

Yield per hectare: 6 tons

in the cellar : Cellar Maturation: 7 months in 225 L barrels, 33% New French Oak, 33% Second fill, 33% Third fill.

