

Overgaauw Chardonnay 2003

John Platter - 4 stars

Crisp green-gold colour. Well balanced dry white wine with good intergration of tighter grain oak to compliment the typical Chardonnay peach-lemon bouquet with a butterscotch after taste.

variety : Chardonnay | 100% Chardonnay

winery : Overgaauw Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 13.4 % vol rs : 1.9 g/l pH : 3.5 ta : 6.5 g/l

type : White style : Dry wooded

pack : Bottle

ageing : Two to three years from vintage.

in the vineyard : Age of Vines: 14 years

about the harvest: Harvest: During February 2003

Yield: 6 tonnes / ha

Sugar level at harvest: 24,5° Balling

in the cellar : The wine went partially through malolatic fermentation and spent a few months on its lees for further integration. The barrels were rolled every 2nd week to stir the lees, thus enriching the wine. The Chardonnay spent 6 months in 225 litre French oak barrels, 33% new, 33% 2nd-fill and 33% 3rd-fill.

