

# OVERGAAUW



## SEMILLON 2008

**Varietal(s):** 100% Semillon

**Vintage:** current 2008

### Background information:

The 2008 vintage will be the first Semillon to be released from Overgaauw. On tasting the 2007 vintage in the cellar, David and those who tasted with him realized that the vines had reached a maturity that delivered amazing varietal characteristics. With the idea of producing a single varietal wine in 2008, the vineyard team started applying more focused viticultural practices. By avoiding compact bunches and opening up the canopy they ensured a harvest of healthy grapes producing a wine with maximum varietal fruit identity. A deliberate decision was made to produce an un-wooded wine to allow the true varietal expression of this grape.

### 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	Westdene
Age of vines:	9 years
Trellising:	4-wire hedge system with moveable wires
Pruning	Cordon system with 2 bud spurs, ensuring low yield
Harvest date:	8/02/08
Yield per hectare:	10 tons
Sugar at harvest:	22.5°B

### Viniculture;

Length of fermentation:	21 days in stainless steel tanks at 15°C.
Lees contact:	60 days after fermentation.
Alcohol:	13 %vol
Total Acid:	5.64 g/l
pH:	3.2
Residual sugar	1.72g/l

### Our winemaker David van Velden's comments:

The relatively cool and slow ripening conditions on Overgaauw due to the absence of the warm south easterly winds, have contributed greatly to the combination of fresh herbaceous, passionfruit, grapefruit and waxy aromas of this wine. These flavours are all present on the palate and continue onto a pleasing aftertaste that lingers on after a crisp refreshing finish.

### Food Suggestions:

Fresh asparagus risotto, herb crusted grilled fish, spinach and feta quiche, fresh mussels  
in a creamy Semillon sauce, vegetarian wrap, gnocchi or pasta with a pesto sauce, roast chicken.

**Ratings/Awards:** (none at time of release in July 2008)

