

OVERGAAUW



CABERNET SAUVIGNON 2009

Varietal(s): 100% Cabernet Sauvignon
Vintage: since 1970, current 2009

Background information:

"Sampling wines of the order of Chateaux Angelus and Petrus, Chevel Blanc and from Vouvray is a very humbling but also inspiring experience. But then I can say exactly the same of the 1970 Overgaauw Cabernet I tasted last year. It is still showing amazing colour, fruit and structure after all these years. And best of all I could share it with my grandfather who made it" David, August 2005.

Viticulture:

Vineyard Location: Stellenbosch Kloof
185m 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 red Clovelly (decomposed Granite)
Age of vines: 22 years
Trellising: 4-wire hedge system with moveable wires
Pruning: Cordon system with 2 bud spurs, ensuring low yield
Harvest date: March
Yield per hectare: 6 tons
Sugar at harvest: 24.8°B

Viniculture:

Length of fermentation: 10 days with 3 to 4 aerations per day.
Maceration on skins 11 days
Maturation: 18 months in 100% new 225L French oak barrels
Alcohol: 14.00%vol
Total Acid: 5.6 g/l
pH: 3.6
Residual sugar: 2.4 g/l

Our winemaker David van Velden's comments:

This is a classic elegant Stellenbosch Kloof Cabernet Sauvignon, a wine that truly honours its roots. The deep dark velvet colour and intensity draws you into this complex wine of great finesse; with its dark plum core and intriguing layers of roasted spice and cedar wood, a mélange of red and black berry fruit and a full rich round palate and lengthy finish. The 18 months spent in 100% new French oak barrels imparts a well integrated luxurious elegance. Although accessible, the firm but ripe tannins give it the structure for 7 to 12 years cellaring, when it should reach its full potential

Past vintage notes:

With the ongoing upgrading of the vineyards, clones have been changed over the years, resulting in recent vintages exhibiting more pronounced fruit and greater body.

Food suggestions:

Game steak with red wine mushroom sauce, Fillet with Bèarnaise sauce,
Lamb sweet-potatoe and butternut braise, Fresh bay leaf infused rack of lamb.

Ratings/Awards: (released in Oct 2010)