

# OVERGAAUW



## CHARDONNAY 2010

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

**Vintage:** Since 1986 current 2010

### Background information:

Overgaauw was one of the first SA Chardonnay producers in the mid 1980's, with vines planted in 1983 and first bottled in 1986.

### Viticulture:

Vineyard location: Stellenbosch Kloof 150m 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°C, max 30.5°C)  
Soil Type: Deep Hutton and Clovelly (decomposed Granite)  
Age of vines: 14 years  
Trellising: 4-wire hedge system with moveable wires  
Pruning: Cordon system with 2 bud spurs, ensuring a balanced yield  
Harvest date: February 2010, the harvesting date is determined by David's continuous tasting of the grapes.  
Yield per hectare: 6 tons  
Sugar at harvesting: 23.5°B

### Viniculture:

Length of fermentation: 100% for 15 days in French barriques at 18°C  
Left on the lees: 10 months with bâtonnage once a month for the first 6 months,  
Wood maturation: 10 months in 350L French oak barrels (40% 1<sup>st</sup> fill; 60% 2<sup>nd</sup> and 3<sup>rd</sup> fill)  
Alcohol: 14.00%vol  
Total Acid: 6.6g/l  
pH: 3.58  
Residual sugar: 1.8g/l

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

Starting with its beautiful lime-tinged pale gold colour, the wine offers a mélange of citrus, crisp pineapple and honey suckle aromas with a touch of fresh biscuit that follows through onto a complimenting, mouth filling palate. The citrus and pineapple continue on the aftertaste with a pleasant zing on the finish. The well integrated oaking albeit 100% wood fermented in French barriques plus a lengthy lees contact, places the fruit centre stage. The resulting buttered melba-toast effect adds a silky texture to this delicious crispy drinkable wine that has the potential to age for another 2-5 years.

### Food suggestions:

Creamy butternut soup, Honey and ginger chicken, Fish steak with parmesan and assorted squash, Seared tuna steaks with creamy avocado sauce, Smoked salmon summer salad.

### Ratings/Awards:

Wine released in October 2010.

