

OVERGAAUW



SYLVANER 2010

Varietal(s): 100% Sylvaner

Vintage: since 1971 current 2010

Background information:

Sylvaner in general: Originally from Germany (where it is known as Silvaner), it became famous in early 20th century when it was Germany's most planted varietal, prior to the discovery of the early ripening and higher production attributes of Müller Thurgau. Wine from this grape has a natural high acid but has no real longevity. It is still popular in the Nahe, Rheinhessen, Rheinpfalz where Riesling struggles to ripen. Sylvaner ripens 2 weeks earlier than Riesling and excellent late harvest style wines are made in these regions. Sylvaner is also grown in other European countries i.e. France (Alsace) Czech Republic, Slovakia, Hungary and Russia.

Sylvaner at Overgaauw: David snr planted the first Sylvaner at Overgaauw in the 1960's (currently 1 ha) and bottled the first Sylvaner in 1971, when most of the local producers were bottling Steen (Chenin Blanc) and Riesling (Cruchen Blanc)

The Overgaauw Sylvaner is the only Sylvaner produced in SA. It's made in small quantities and has a following due to the flavour spectrum and it being unique. German tourists enjoy tasting 'their' varietal in SA and comment that you can taste the sunshine in the wine". Restaurants often list it as a unique varietal on their wine lists and are pleasantly surprised at its versatility as a food wine.

Contrary to the Sylvaners of Germany this wine shows great ageing potential. At a 1996 vertical tasting starting off with 1971 and moving up to 1996, the wine that showed the best was the 23 year old 1973! "I do not know what makes the wine age so well, but believe me it lasts!" *Braam: Nov 2006*. Through ageing, complex characters develop and the wine becomes as David Biggs put it "astonishing".

Viticulture:

Vineyard location:	Stellenbosch Kloof 200m 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:	Deep Hutton and Clovelly (decomposed Granite)
Age of vines:	23 years
Trellising:	4-wire hedge system with moveable wires
Pruning:	Cordon system with 2 bud spurs, ensuring low yield
Harvest date:	February 2010
Yield per hectare:	5 tons
Sugar at harvesting:	23°B

Viniculture:

Length of fermentation:	21 days in stainless steel at ave. 14°C
Alcohol:	vol%
Total Acid:	g/l
pH:	
RS:	g/l

Our winemaker David van Velden's comments:

First produced in 1971, our Sylvaner is still unique in South Africa. This wine is refreshing and medium-bodied with aromas of pear, apricot, white fleshed peach and small traces of floral and spice notes. The fruit follows through onto the palate with a pleasingly crisp, lingering finish. This is a wine that can be enjoyed on any occasion. It also has amazing ageing potential.

Food Suggestions:

Salmon with a subtly spiced sauce, delicate Thai curry, Calamari steak, mussel soup, very mild curried butternut soup, spaghetti with sole and a cream sauce, vegetarian or seafood Quiche.