

# OVERGAAUW



## CHENIN BLANC 2011

**Varietal(s):** 100% Chenin Blanc

**Vintage:** Previously 1976 – 78, 81 – 82, 08, current 2011

### Background information:

“**Overgaauw Steen:** A medium-bodied white, beautifully balanced on acidity and aftertaste with “grip” and firmness on the palate temporarily discontinued after 1978 vintage. The '76 was S.A. Show's champion white wine. A '77 made with very high acid in a wet year has developed phenomenally in the bottle, showing a complexity and substantial maturity common usually in well-made French wines. Bottling of the Steen resumed with an excellent '81” John Platter Wine Guide 1982.

David was very excited to follow in the footsteps of his Grand father David's Steen with the release of the 2008 Overgaauw Chenin Blanc which currently offers the beautiful typical ageing Chenin Blanc characteristics. The 2011 harvest is the next since then and the proof is in the bottle!

### 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:	Clovelly
Age of vines:	17 years
Trellising:	4-wire hedge system with moveable wires
Pruning	Cordon system with 2 bud spurs, ensuring low yield
Harvest date:	7 February 2011
Yield per hectare:	Great care was taken in utilising special vineyard practices to lower the yield to 10 tons a hectar, resulting in more concentrated flavours and fruit extract in the grapes while still retaining the natural high acid so typical of the Overgaauw style.
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:	13.5%vol
Total Acid:	5.5 g/l
pH:	3.5
Residual sugar	2.69 g/l

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

With this Chenin Blanc David once again captures this unique vineyards origins and true varietal identity. The wine's racy freshness, tropical fruit aromas and whiffs of guava, follow through onto a mouth filling palate with hints of the minerality that is so distinctive of this terroir. A crisp finish is complimented by a lingering fruity aftertaste.

### Food Suggestions:

Fresh oysters, salmon sushi, lemon sole, barbecued chicken, stirfried lemongrass chicken, fish and crisp potato fries.

### Ratings/Awards/Comments:

*Neil Pendock reports in the Sunday Times Travel and Food, 27 July 2008 on tasting the 1982 during a visit in July 2008:*

*“Still remarkably fresh and honeyed (even though bone dry) with acids still firm. Once the label was revealed the resemblance to an old Vouvray from the Loire was quite obvious.....”*

