

OVERGAAUW



SAUVIGNON BLANC 2011

Varietal(s): 100% Sauvignon Blanc

Vintage: Since 1989, current 2011

Background information:

The unique aspect combined with the soils of Overgaauw contribute in creating a wonderfully complex Sauvignon Blanc, with amazing well balanced natural acids and notes of minerality. The aroma and flavours are a combination of herbaceous greens and elegant tropical fruits.

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	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 low yield
Harvest date:	February 2011
Cool harvesting:	05h30 to 11h00 to retain intense varietal flavours
Yield per hectare:	6 tons
Sugar at harvest:	22.5°B

Viniculture;

Cold maceration on the skins prior to pressing:	16 hours
Length of fermentation:	21 days in stainless steel tanks at 15 °C.
Lees contact:	30 days after fermentation on gross lees and a further 2 months on fine lees.
Alcohol:	13% vol
Total Acid:	7.4 g/l
pH:	3.4
Residual sugar	4.8 g/l

The 16 hour cold maceration on the skins ensures complexity and a crisp but balanced acidity. David's belief in extended lees contact prior to bottling bears fruit in a wine with a good mouth feel and longevity.

Our winemaker David van Velden's comments:

The Sauvignon Blanc grapes are from a single vineyard and were picked at optimum ripeness with an amazing natural high acidity producing a crisp complex and very refreshing wine. It generously offers a mélange of 'green' and subtle tropical aromas of lime zest, green apple, bell pepper and pineapple with a touch of 'Overgaauw' minerality. The aromas follow through onto a well balanced vibrant palate which delivers an elegant refreshing, crisp finish and a lingering after taste.

Food Suggestions:

Fresh oysters, grilled fish steak with asparagus risotto, fish and langoustine pie, sweet pepper and chicken stir fry, chicken or seafood salad with Asian dressing, salmon sushi.

