

OVERGAAUW



MERLOT 2009

Varietal(s): 100% Merlot

Vintage: Since 1982; current 2009.

Background information:

The Story behind South Africa's first bottled single varietal Merlot: The Merlot vineyard planted in 1973 was infected with the leaf roll virus, but fortunately Braam managed to obtain the new Italian clone, which he planted in 1979. "Our first vintage from this block was in 1982, the wine was so impressive that we decided that it was worthy to be bottled on its own. First it spent nine months in oak, which was a long time in those days and when it was bottled in 1983, it was the first single varietal South African Merlot on the market. There were many raised eye brows: "I remember being asked why we were bottling a blending wine on its own." (read more on our website www.overgaauw.co.za)

Viticulture:

Vineyard location:	Stellenbosch Kloof, 180m 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:	19 to 27 years
Trellising:	4-wire hedge system with moveable wires
Pruning:	Cordon system with 2 bud spurs, ensuring low yield
Harvest date:	February 2009
Yield per hectare:	6 tons
Sugar at harvesting:	24.8°B

Viniculture:

Length of fermentation:	24 hour cold soak followed by 9 days at 25°C 3 aerations per day.
Maceration on skins:	10 days
Maturation:	18 months in 45% new 20% 2 nd and 35% 4 th fill 225L French oak barrels.
Alcohol:	14%vol
Total Acid:	5.8 g/l
pH:	3.68
RS:	2.1 g/l

Our winemaker David van Velden's comments:

The Overgaauw Merlot is still made in its original 'Cape European' style. David selects certain pockets within the vineyard showing great fruit concentration reflecting the uniqueness of Overgaauw's Merlot. It is a well structured, medium bodied wine with a rich combination of sumptuous black cherry fruit, hints of celeriac, dark mocha chocolate and elegant spicy oak notes from the 18 months in French oak barrels. The fine but firm tannins are complimented by a mouth filling fruity and lingering complexity. While this Merlot can be enjoyed now it invites another 7 years in the bottle when it should reveal a pleasant surprise to those with patience. Decant this wine 2 hours prior for optimum enjoyment.

Food Suggestions:

Foie gras, rare beef roast, grilled leg of lamb with fresh herbs, roasted lamb with creamy blue cheese and nuts, duck and cherry pie, Osso bucco and even mild red meat Thai dishes.



Sanduiches Subway. Jantar em 01 de junho de 2011.