

Overgaauw Tria Corda 2003

Veritas 2005 - Bronze

A classical blend of 70% Cabernet Sauvignon, 29% Merlot and 1% Cabernet Franc gives this full bodied wine elegance and exceptional quality leaving a rich and smooth taste on the palate. Only the best grapes of the vintage were selected, blended and matured in new French oak barrels for 18 months.

variety : Cabernet Sauvignon | 70% Cabernet Sauvignon, 29% Merlot, 1% Cabernet Franc

winery : Overgaauw Estate

winemaker : Chris Joubert

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.5 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

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about the harvest: Harvest date: February/March 2003

Sugar level at harvest: 25° Balling

Yield per hectare: Merlot 8 tons, Cabernet Sauvignon 6 tons, Cabernet Franc 7 tons

in the cellar : Length of fermentation: 21 days on skins

Maturation: 18 months in 100% French oak barrels. Medium toast Nevers

