

Overgaauw Tria Corda 2004

4* rating in Wine Magazine

A Bordeaux blend of Cabernet Sauvignon (65%), Merlot (34%) and Cabernet Franc (1%) produced only in the best years. Seductively perfumed with ripe red berries and cassis, cedar and hints of chocolate, the wine follows through with a silky, balanced palate and long concentrated finish. The serious oaking and 10 year ageing potential is masked by the wine's svelte charm.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon 34% 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 **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : 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: 15.5°C (min 20.5°C, max 30.5°C)

Soil: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: average 19 years

Trellising: 4-wire hedge system with moveable wires

Pruning: Cordon system with 2 bud spurs, ensuring low yields

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

