

## Overgaauw Shiraz/Cabernet Sauvignon 2004

3½ star John Platter Wine Guide 2007

An 80:20 blend where Shiraz contributes ripe cherry and red berry flavours, overlaid by savoury prosciutto notes, while Cabernet supplies structure. A warm-hearted, generous, velvety-textured wine, designed for immediate consumption and up to 5 years ageing, it has plenty of character.

**variety :** Shiraz | 80% Shiraz, 20% Cabernet Sauvignon

**winery :** Overgaauw Estate

**winemaker :** Chris Joubert

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 2.52 g/l    pH : 3.58    ta : 5.69 g/l

**type :** Red    wooded

**pack :** Bottle    closure : Cork

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**ageing :** Designed for immediate consumption and up to 5 years ageing.

**in the vineyard :** Vineyard location: Stellenbosch Kloof - Shiraz 70m and Cabernet Sauvignon 165m 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: Shiraz 13 years; Cabernet Sauvignon 17 years.  
Trellising: 4-wire hedge system with moveable wires  
Pruning: Cordon system with 2 bud spurs, ensuring low yield

**about the harvest:** The grapes were harvested at 24.5° Balling in March 2004.

Yield per hectare: 6 tons

