

## Overgaauw Cabernet Sauvignon 2004

4½ John Platter Wine Guide 2007

The deep-colour and intensity draws you in to this complex wine with its dark plum core and intriguing layers of roasted spice, meat-extract and lead pencil minerality. Although it is already accessible, the firm but ripe tannins give it the structure for 7 to 15 years cellaring, when it will reach its full potential.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Overgaauw Estate

**winemaker :** Chris Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.4 g/l pH : 3.48 ta : 6.0 g/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

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**ageing :** 7 to 15 years

**in the vineyard :** Vineyard Location: Stellenbosch Kloof 185m 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 Type: Deep red Clovelly (decomposed Granite)

Age of vines: 18 years

Trellising: 4-wire hedge system with moveable wires

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

**about the harvest:** Harvest date: 50% February, 50% March

Yield per hectare: 6 tons

Sugar at harvest: 24.8° Balling

