

Overgaauw Tria Corda 2005

A full bodied Bordeaux style blend produced only in the best years. Seductively perfumed with cassis, raspberry, cedar and a touch of spice and minerals the wine follows through with a silky, balanced palate with fine ripe tannins and a long concentrated finish.

Note about past vintages:

A combination of first and second-fill oak was used until 1994, followed by 100% new wood until 2004. Since then we have returned to the combination of new and second fill, to allow the wine to express its unique terroir origins.

Fillet of beef with a cream based (mustard/black mushroom) or B rnaise sauce. Rack or slow roasted leg of lamb with a rosemary crust. Gemsbok/kudu rump steak with a creamy wholegrain mustard sauce.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 20% Merlot, 20% Cabernet Franc

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin :

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.62 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : The 18 months in small French oak barrels which ensures at least 10 years ageing potential, is complemented by the wine's brilliant fruit.

in the vineyard : Vineyard location: Stellenbosch Kloof - 180m above sea level, south facing, 15km from False Bay
Moderate Climate

Winter average temperature: 13  C (min 7  C, max 17  C)

Summer average temperature: 15.5  C (min 20.5  C, max 30.5  C)

Soil: Deep Hutton and Clovelly (decomposed Granite)

Age of vines: average 20 years

Trellising: 4-wire hedge system with moveable wires

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

Background information:

An innovator from the start Braam was an early champion amongst local vintners, of a Claret-style blend, producing what was to be a forerunner of a Bordeaux-style blend. He launched a Cabernet Sauvignon/Merlot/Cinsaut blend named Tria Corda, in 1979. By 1982, adopting a more classic approach, he replaced the Cinsaut with Cabernet Franc. These three classic Bordeaux varieties have remained the components ever since, while each vintage presents its own unique assemblage.

about the harvest: Harvest date: February/March 2005

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: varieties fermented separately each for average 9 days on the skins at 26  C

Maceration on skins: 10 days

Maturation: 18 months in 225 litre French oak barrels. 60% new and 40% second fill

