

## Overgaauw Cabernet Sauvignon 2005

The deep-colour and intensity draws you into this complex wine with its dark plum core and intriguing layers of roasted spice, a mélange of red and black berry fruit and a full rich round palate. The 18 months spent in French oak barrels imparts a luxurious elegance.

Game steak with red wine mushroom sauce, Fillet with Béarnaise sauce, Lamb sweet-potato and butternut braise, Fresh bay leaf infused rack of lamb.

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

**winery :** Overgaauw Estate

**winemaker :** David van Velden

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 3.02 g/l    pH : 3.57    ta : 5.99 g/l

**type :** Red    **wooded**

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

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Silver

4½ John Platter Wine Guide 2007

**ageing :** Although accessible now, the firm but ripe tannins give it the structure for 7 to 12 years cellaring, when it will reach its full potential.

**in the vineyard :** Vineyard Location: Stellenbosch Kloof 185m above sea level, south-facing, 15km from False Bay.

Moderate Climate: Winter average temp: 13°C (min 7°C, max 17°C) / Summer

average 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.

**Past vintage notes:**

With the ongoing upgrading of the vineyards, clones have been changed over the years, resulting in recent vintages exhibiting more pronounced flavours and greater body.

**about the harvest:** Harvest date: March

Yield per hectare: 6 tons

Sugar at harvest: 24.8° Balling