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Overgaauw Merlot 2009

The Overgaauw Merlot is still made in its original ''Cape European''style. A well structured, medium bodied wine with a rich combination of sumptuous black cherry, raspberry, dark chocolate and oak spice notes, fine but firm tannins and a mouth filling lingering complexity. While it can be enjoyed now it invites at least anther 5 years in the bottle, but will reveal a pleasant surprise for those with patience.

Foie gras, rare beef roast, grilled leg of lamb with fresh herbs, roasted lamb with creamy blue cheese and nuts, pan fried pork and red berries, duck and prune casserole, Osso bucco.

variety : Merlot | 100% Merlot
winery : Overgaauw Estate
winemaker : David van Velden
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

ageing : While this wine can be enjoyed now it invites at least another 5 years in the bottle.

in the vineyard : Vineyard location: Stellenbosch Kloof - 180m above sea level, south facing, 15km from False Bay
Moderate Climate
Winter average temperature: 13º C (min 7º C, max 17º C)
Summer average temperature: 21.5º C (min 20.5º C, max 30.5º C)
Soil: Deep Hutton and Clovelly (decomposed Granite)
Age of vines: 16 to 24 years
Trellising: 4-wire hedge system with moveable wires
Pruning: Cordon system with 2 bud spurs, ensuring low yield

Background information:
The first SA varietal Merlot was produced at Overgaauw in 1982. Although Overgaauw was one of the first at the Cape to use small new wood in the maturation of red wines, David combines the use of small wood with the more traditional large 11 000L oak vat (acquired in the 1950's) to finish off the oak ageing in a portion of the Merlot. Spending no more than a couple of months in the large wood, allows the wine to age a little more gracefully. "The small wood imparts the vanillas and some tannin, while the big wood rounds out and softens wine texture."

about the harvest: The grapes were harvested at 24.8º Balling in February 2006.
Yield per hectare: 8 tons