

Overgaauw Tria Corda 2000

Full-bodied, velvety palate with black cherries. Maturation in 100% new French oak for 18 months adds to the elegance, complexity and exceptional quality of the wine. The Cabernet adds to the complexity and body, the Merlot adds to the fruit and a velvety finish and the Cabernet Franc supports the fruit and lingering. Bottled in September 2001.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Overgaauw Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 2.1 g/l **pH** : 3.3 **ta** : 6.3 g/l

pack : Bottle

Veritas 2002 - Bronze

ageing : This wine will benefit by 2 to 3 years bottle maturation. 8 years from vintage. When young the wine will benefit by decanting.

about the harvest: The grapes were harvested in February and March 2000 at 24.8Å° Balling.

Yield per hectare

Merlot - 8 tons

Cabernet Sauvignon - 6 tons

Cabernet Franc - 7 tons

in the cellar : Length of fermentation: 21 days on skins. Wood matured Cabernet Sauvignon, Merlot, Cabernet Franc blend.

