

## Overgaauw Tria Corda 2015

This Tria Corda is a full-bodied Bordeaux-style blend of Cabernet Sauvignon (68%), Merlot (25%) and Cabernet Franc (7%). Its seductively perfumed nose offers generous layers of cassis, raspberry, cedar and a touch of spice and minerals. The nose follows through onto a silky, well-balanced palate that delivers fine ripe tannins and a long, concentrated finish - the perfect foil for the wine's brilliant fruit. Its structure and rich fruit ensure at least 10 years ageing potential.

Fillet of beef with a cream-based (mustard/black mushroom) or Béarnaise 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 | 68% Cabernet Sauvignon; 25% Merlot; 7% Cabernet Franc

**winery :** Overgaauw Estate

**winemaker :** David van Velden

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol rs : 3.0 g/l pH : 3.64 ta : 4.9 g/l

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

**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** At least 10 years ageing potential.

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 varietals have remained the components ever since, while each vintage presents its own unique assemblage.

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

Moderate Climate: Winter ave temp - 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 25 years

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

Yield per hectare: Cab Sauv 6 tons; Merlot 6 tons; Cabernet Franc 6 tons

**about the harvest:** Harvest date: February/March 2013

Balling: 25°B

**in the cellar :** Length of fermentation: varietals 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

