

Overgaauw Tria Corda 2001

Veritas 2003 - Double Gold

Wine of the Month - Best Bordeaux Red Blend

Wood matured Cabernet Sauvignon, Merlot, Cabernet Franc blend. 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 aftertaste.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc

winery : Overgaauw Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : alc : 14.12 % vol rs : 2.2 g/l pH : 3.5 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

Veritas 2003 Double Gold Medal

4½ Star John Platter Wine Guide

Juliet Cullinan Award Winner 2003 and 2004

Wine of the Month Club Bordeaux blend Winner 2003

Wine 500 Winner 2003

3½ star rating (4th out of 68 wines tasted) in Wine Magazine's Bordeaux Blend Tasting in September issue)

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

about the harvest: The grapes were harvested in February and March 2001 at 25° 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

Maturation: 18 months in 100% French oak barrels Medium toast Nevers

Bottled in September 2002.

