



## TRIA CORDA 2014

<b>VARIETAL(S)</b>	Cabernet Sauvignon 68%, Merlot 25%, Cabernet Franc (7%) (Varies with each vintage)
<b>VINTAGE</b>	Since 1979; current 2014

### BACKGROUND INFORMATION

Overgaauw Wine Estate in Stellenbosch was an early champion of a Bordeauxstyle blend. In 1979 a Cabernet Sauvignon/Merlot/Cinsaut blend named Tria Corda was launched and then in 1982 a more classic approach was taken by replacing the Cinsaut with Cabernet Franc. These three classic Bordeaux varietals have remained the components ever since. Tria Corda is a Latin translation for three hearts and refer to these three varietals forming the heart of the Overgaauw Wine Estate's unique terroir.

### VITICULTURE

Vineyard location:	Stellenbosch Kloof180m above sea level, S- facing, 15km from False Bay
Moderate climate:	Winter ave temp - 13°C (min 7°C, max 17°C) Summer ave temp - 21.5°C (min 20.5°, max 30.5°C)
Soil:	Deep Hutton and Clovelly (decomposed Granite)
Age of vines:	Average 25 years
Trellising:	4-wire hedge system with moveable wires
Pruning:	Cordon system with 2 bud spurs, ensuring low yields
Harvest date:	February/March 2013
Yield per hectare:	Cab Sauv 6 tons; Merlot 6 tons; Cabernet Franc 6 tons
Balling:	25°B

### VINICULTURE

Length of fermentation:	Varietals fermented separately for ave 9 days on the skins at 26°C
Maceration on skins:	10 days
Maturation:	18 months in 225L French oak barrels, 60% new and 40 % second fill
Alcohol:	14% vol
Total acid:	4.9 g/l
pH:	3.64
RS:	3.0 g/l

### OUR WINEMAKER DAVID VAN VELDEN'S COMMENTS

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.

### Note about past vintages:

A combination of first and second-fill oak was used until 1994, followed by 100% new wood until 2004. Since then, we have returned to the combination of new and second fill to allow the wine to express its unique terroir origins.

### FOOD SUGGESTIONS

Fillet of beef with a cream-based (mustard/black mushroom) or Bérnaise sauce, rack or slow roasted leg of lamb with a rosemary crust, gemsbok/kudu rump steak with a creamy wholegrain mustard sauce.