



REGION | COASTAL REGION • DISTRICT | STELLENBOSCH

"This is a special one for me as these were the first wines I ever sold in the wine industry 20 years ago and the first winery tour I had ever been on. Overgaauw is arguably the most age-worthy property in the Western Cape. The winery has been bottling wines since the mid-1900s, however the family farm has been operating since the 1700s. Overgaauw has done a great job of holding back stock from most vintages, going back to the '70s-- Keep your eye out for periodic releases of these exceptional old vintages!" - Jesse Balsimo

OVERGAAUW WINES ARE:



OVERGAAUW TRIA CORDA — 2017

OAK TIME: 18 months	NATURAL FERM: French Oak	
AGING POTENTIAL: 10 years	ALCOHOL: 14.34%	
RESIDUAL SUGAR: 3.00 g/l	ACID: 5.4 g/l	PH: 3.62

A full-bodied Bordeaux-style blend of Merlot (51%), Cab Sauv (35%) and Cab Franc (14%). Its seductively perfumed nose offers generous layers of cassis, raspberry, cedar and a touch of spice. The nose follows through onto a silky, well-balanced palate that delivers fine tannins and a long, concentrated finish – the perfect foil for the wine’s brilliant fruit.



OVERGAAUW MERLOT — 2019

OAK TIME: 18 months	NATURAL FERM: French Oak	
AGING POTENTIAL: 7 years	ALCOHOL: 14.5%	
RESIDUAL SUGAR: 2.30 g/l	ACID: 5.5 g/l	PH: 3.60

South Africa's first ever Merlot, planted in 1982. Made in original 'Cape Claret' style. It is a well-structured, medium-bodied wine with a rich combination of sumptuous black cherry fruit, hints of cocoa powder and elegant spicy oak notes. The fine but firm tannins are complemented by a mouth-filling fruity and lingering complexity.



OVERGAAUW SYLVANER — 2020

OAK TIME: None	NATURAL FERM: Stainless	
AGING POTENTIAL: 7 years	ALCOHOL: 12.5%	
RESIDUAL SUGAR: 2.30 g/l	ACID: 5.1 g/l	PH: 3.56

South Africa's first ever Sylvaner, first produced in 1971, is still the only blok in South Africa. Refreshing and medium-bodied with aromas of pear, apricot, white-fleshed peach and small traces of floral and spice notes. The fruit follows through onto the palate with a pleasingly crisp, lingering finish.