



TRIA CORDA 2019

VARIETAL(S) Cabernet Sauvignon (50%), Merlot (38%), Cabernet Franc (12%)

VINTAGE Since 1979; current 2019

BACKGROUND INFORMATION

Overgaauw Wine Estate in Stellenbosch was an early champion of a Bordeaux-style 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 varieties have remained the components ever since. Tria Corda is a Latin translation for three hearts and refer to these three varieties forming the heart of the Overgaauw Wine Estate's unique terroir.

VITICULTURE

Vineyard location: Stellenbosch Kloof 180m 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°C, max 30.5°C)
Soil: Deep Hutton and Clovelly (decomposed Granite)
Age of vines: Average 28 years
Trellising: 4-wire hedge system with moveable wires
Pruning: Cordon system with 2 bud spurs, ensuring low yields
Harvest date: February/March 2019
Yield per hectare: Cab Sauv 6 tons; Merlot 8 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, 80% new and 20% second fill.
Alcohol: 14.5% vol
Total acid: 5.4 g/l
pH: 3.62
RS: 3 g/l

OUR WINEMAKER DAVID VAN VELDEN'S COMMENTS

This Tria Corda is a full-bodied Bordeaux-style blend of Cabernet Sauvignon, Merlot and Cabernet Franc. 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. Its complex structure and fruit vibrance will 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 Bénaise sauce, rack or slow roasted leg of lamb with a rosemary crust, gemsbok/kudu rump steak with a creamy wholegrain mustard sauce.
