

# OVERGAAUW



## TRIA CORDA 2006

**Varietal(s):** Cabernet Sauvignon 60%, Merlot 40% (Varies with each vintage)  
**Vintage:** Since 1979; current 2006.

### Background information:

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 but by 1982, adopting a more classic approach he replaced the Cinsaut with Cabernet Franc. These three classic Bordeaux varieties have remained the components ever since, while each vintage presents its own unique assemblage.

### 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°, max 30.5°C)  
Soil: Deep Hutton and Clovelly (decomposed Granite)  
Age of vines: Average 21 years  
Trellising: 4-wire hedge system with moveable wires  
Pruning: Cordon system with 2 bud spurs, ensuring low yields  
Harvest date: February/March 2005  
Yield per hectare: Cab Sauv-6 tons; Merlot -6 tons;  
Baling: 25°B

### Viniculture:

Length of fermentation: varieties 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: 5.6g/l  
pH: 3.53  
RS: 3.8 g/l

### Our winemaker David van Velden's comments:

A full bodied Bordeaux style blend of Cabernet Sauvignon (60%) and Merlot (40%). The Tria Corda blend usually includes Cabernet Franc (hence the Tria) but the 2006 Cabernet Franc's quality did not live up to the Tria Corda quality standards, and was hence omitted. This wine is seductively perfumed with cassis, raspberry, cedar and a touch of spice and minerals the wine follows through with a silky, balanced palate with fine ripe tannins and a long concentrated finish. The 18 months in small French oak barrels which ensures at least 10 years ageing potential is complemented by the wine's brilliant fruit.

**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 Béarnaise sauce, rack or slow roasted leg of lamb with a rosemary crust, gemsbok/kudu rump steak with a creamy wholegrain mustard sauce.

