

OVERGAAUW



TOURIGA NAÇIONAL CABERNET SAUVIGNON 2010

Varietal(s): 87% Touriga Naçional, 13% Cabernet Sauvignon

Vintage: since 1997, current 2011

Background information:

David (senior) and Braam van Velden were the first South Africans to plant the Portuguese variety Touriga Naçional. It was planted to add more complexity to their Vintage style Port wine which they were already producing from five Portuguese varieties planted on the estate. In the 1970's they produced a popular dry red wine called Overtinto which was made from five Portuguese varieties. It was the popularity of this wine that inspired the creation of the Touriga Naçional Cabernet Sauvignon.

Viticulture:

Vineyard Location:	Stellenbosch Kloof 185m 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 Type:	Deep red Clovelly (decomposed Granite)
Age of vines:	TN 20 years; CS 22 years
Trellising:	4-wire hedge system with moveable wires
Pruning:	Cordon system with 2 bud spurs, ensuring low yield
Harvest date:	TN February 2010; CS March 2010
Yield per hectare:	TN 5; CS 6 tons
Sugar at harvest:	TN 25.5 °B; CS 24.8 °B

Viniculture:

Length of fermentation:	TN 10 days with 3 to 4 aerations per day. CS 10 days with 3 to 4 aerations per day.
Maceration on skins	TN 7 days; CS 11 days
Wood Maturation:	TN: 14 months, 4000L French oak casks CS: 14 months, 3 rd fill 225L French oak
Alcohol:	13.5%vol
Total Acid:	7.1g/l
pH:	3.82
Residual sugar:	2.8g/l

Our winemaker David van Velden's comments:

A fruit driven robust blend; with Touriga Nacional playing the vibrant main role and Cabernet Sauvignon the complex supporting role offering aromas and flavours of plums, mulberries rich ripe raspberries and spice. Succulent full and round on the palate with fine tannins that offer a pleasant grip on the finish complimenting the lengthy fruit driven aftertaste. Will benefit by ageing up to five years, but is drinking well now.

Food suggestions:

Bobotie, rump steak with robust sauce, grilled rack of pork, spare ribs, hearty stews, grilled vegetables and rich matured cheeses.

