

OVERGAAUW

VINTAGE PORT

Varietal(s): Tinta Barocca 20%; Tinta Francisca 20%; Cornifesto 20%; Souzão 20% and Tinta Roriz 20%.

Vintage: since and current: (1982) 1992

Background information:

Port was a popular wine in South Africa in the mid 1900's due to the British Colonial influence and the warm sunny climate. When David van Velden snr discussed planting Port varieties with Prof Theron in the 1940's Theron suggested he plant a selection of the Portuguese varieties as the Portuguese use a number of varieties in a single Port. Five varieties were planted in 1949, namely; Tinta Barocca, Tinta Francisca, Cornifesto, Souzão and Tinta Roriz. The grapes were always harvested and crushed together when making the Overgaauw Port, a tradition continued to the current vintage produced.

Viticulture:

Vineyard location: Stellenbosch Kloof 100m above sea level, S-facing, 15km from False Bay.
Moderate Climate: Winter ave temp: 13°C (min 7°C, max 27°C)
Summer ave temp: 25.5°C (min 20.5°, max 30.5°C)
Soil: Deep Hutton and Clovelly (decomposed Granite)
Age of vines: 15 Years
Trellising: 4-wire hedge system with moveable wires
Harvest date: March 1992
Yield per hectare: 6 tons
Sugar at harvesting: 26°B

Viniculture:

Length of fermentation: 3 days at 25 °c.
Fermented down to: 9 °B before fortifying with 70%vol brandy spirits.
Maturation: Two and a half years in 1300L traditional Portuguese 'Pipe' oak casks.
Alcohol: 18.5%vol.
Total Acid: 5.3g/l
pH: 3.673
Residual sugar: 63.6g/l

Winemakers Comments:

Made from 5 Portuguese varieties, harvested at the same time, fermented together and fortified with brandy spirit, it is matured in the classic Port tradition and bottled unfiltered. It has a deceptively youthful bouquet, elegant with great depth and complexity a mélange of berry fruits, plums, orange zest and seductive whiffs of spices. All these elements fuse, in a luscious velvet palate and a long satisfying finish. Ready but could still age for a few years.

Ratings/Awards:

This port has just been released from the cellar for retail purposes and could thus not be entered into any competitions/ guides.

