

# OVERGAAUW



## CAPE VINTAGE 1997

**Varietal(s):** Touriga Naçional 20%; Tinta Barocca 16%; Tinta Francisca 16%; Cornifesto 16%; Souzão 16% and Tinta Roriz 16%.

**Vintage:** since 1982 current: 1997

### 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 varietals with Prof Perold in the 1940's Perold suggested he plant a selection of the Portuguese varietals as the Portuguese use a number of varietals in a single Port. Five varietals were planted in 1949, namely; Tinta Barocca, Tinta Francisca, Cornifesto, Souzão and Tinta Rotiz. The grapes were always harvested and crushed together when making the Overgaauw Port, a tradition continued to the current vintage produced. (with the excepting of a unique special release Port in 1992).

In 1992 Overgaauw was the first South African producer to bottle a 100% Touriga Naçional Port. This Port was a break away from the traditional South African styled Ports in that it had higher alcohol and lower sugars, similar to that of the Ports of Portugal. The 100% Touriga Naçional port was a once off and was followed by the current blend of which Touriga Naçional makes up 20% of the blend.

### 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 17°C)	
	Summer ave temp: 21.5°C (min 20.5°, max 30.5°C)	
Soil:	Deep Hutton and Clovelly (decomposed granite)	
Trellising:	4-wire hedge system with moveable wires	
Age of vines:	20 years	
Harvest date:	March 1997	
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 63%vol brandy spirits.
Maturation:	Two and a half years in 1 300L oak casks
Alcohol:	19%vol
Total Acid:	5.3g/l
pH:	3.68
Residual sugar:	67.3g/l

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

Made from 6 Portuguese varieties harvested at the same time, fermented together and fortified with brandy spirit, it is matured in classic Port tradition and bottled unfiltered. Released only when ready for drinking, this wine shows the impressive integration that time can bring. Tantalizing layers of stewed prunes, orange peel and tea leaves are supported by an elegant, silky, seamlessly-balanced palate. Despite an irresistible drinkability, has the underlying structure for longer development.

### Ratings/Awards:

5 Star John Platter, Juliet Cullinan Award Winner 2003 and 2004

