



CAPE VINTAGE PORT 1998

VARIETAL(S) Tinta Barocca 16%, Tinta Francisca 16%, Cornifesto 16%, Souzão 16%, Tinta Roriz 16% and 20% Touriga Nacional

VINTAGE Since 1982; current 1998

BACKGROUND INFORMATION

Port was a popular wine in South Africa in the mid-1900s due to the British Colonial influence and the warm sunny climate. When David van Velden Snr discussed planting Port varieties with Prof Perold in the 1940s, Perold 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 Rotiz. The grapes were always harvested and crushed together when making the Overgaauw Port, a tradition that continues today.

In 1992, Overgaauw was the first South African producer to bottle a 100% Touriga Nacional Port. This Port was a breakaway from the traditional South African-styled Ports. It had higher alcohol and lower sugars, similar to the Ports of Portugal. The 100% Touriga Nacional Port was a once-off and was followed by the current blend of which Touriga Nacional makes up 20%.

VITICULTURE

Vineyard location: Stellenbosch Kloof, 100m above sea level, south 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: 45 years
Trellising: 4-wire hedge system with moveable wires
Harvest date: March 1998
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 oak casks
Alcohol: 19% vol
Total acid: 5.6 g/l
pH: 3.75
Residual sugar: 82.3 g/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's matured in the classic Port tradition and bottled unfiltered. It's deeply rich with molten plums, honeycomb and whiffs of a fine cigar. The elements fuse in a luscious, velvet-textured palate and a long finish. Ready to enjoy, but could still age for a few years.

AWARDS: 5 STAR PLATTER FOR PORT STYLE OF THE YEAR, 2019 EDITION

ESTATE WINE



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