

Overgaauw Touriga Naçional Cabernet Sauvignon 2006

This fruit driven blend magnifies the attributes of each of the varieties, offering aromas and flavours of rich ripe plums, dark berries, a touch of violets and spice. Succulent full and round on the palate with soft fine tannins that offer a pleasant grip on the finish complimenting the lengthy fruit driven aftertaste.

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

variety : Cabernet Sauvignon | 60% Touriga Naçional, 40% Cabernet Sauvignon

winery : Overgaauw Estate

winemaker : David van Velden

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 3.72 g/l pH : 3.72 ta : 5.6 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Bronze medal at the 2008 Old Mutual Trophy Wine Show

ageing : Will benefit by ageing, but drinking well now.

in the vineyard : Vineyard Location: Stellenbosch Kloof 185m above sea level, south-facing, 15km from False Bay.

Moderate Climate:

Winter average temp: 13Å° C (min 7Å° C, max 17Å° C)

Summer average temp: 15.5Å° C (min 20.5Å° C, max 30.5Å° C)

Soil Type: Deep red Clovelly (decomposed Granite)

Age of vines: TN 16 years; CS 19 years

Trellising: 4-wire hedge system with moveable wires

Pruning: Cordon system with 2 bud spurs, ensuring low yield.

Background information:

David 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 the five Portuguese varieties planted on the estate. In the 1970â€™s they produced a popular dry red wine called Overtinto which was made from five Portuguese varieties. It was the success of this wine that inspired the creation of the Touriga Naçional Cabernet Sauvignon.

about the harvest: Harvest date: TN February; CS March

Yield per hectare: TN 5; CS 6 tons

Sugar at harvest: TN 25.5 Å°B; CS 24.8 Å°B

