

# JR GANTOS

## 2011 McLaren Vale Cabernet Sauvignon Touriga Nacional

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### Grab

Classic chocolaty McLaren Vale Cabernet Sauvignon – luscious, seductive, luxuriant!

### Spiel

This wine displays all the hallmarks of classic McLaren Vale Cabernet Sauvignon – blackcurrant, chocolate with a hint of herbaceousness delivered on a rich palate of dense, firm tannins. But JR Gantos loves his port, and couldn't help adding a splash (13%) of Touriga Nacional, which gives a varietal floral lift. St Estephe on steroids meets the Douro!

### Colour

Deep crimson

### Bouquet

Lifted cassis and florals with a hint of leafiness

### Palate

Rich, vibrant blackcurrant and chocolate flavours with a hint of eucalypt are balanced with a core of dense, firm tannins

### Grub Match

Acorn fed black pig, cook's beef stew

### Cellaring

Drink up, but also a 10-15 year proposition.

### Vintage

A challenging year followed by the mother of all vintages. No sugar coating. It was tough. An emotional rollercoaster. Nevertheless we've triumphed and produced some of our most interesting wines to date. A cool wet winter was followed by warmer and drier conditions through October and November which led to strong and healthy shoot growth, but a wet December kicked off our first battle – Downy Mildew. A cool summer with some more frequent thunderstorm weather events in February and March brought our next battle – Botrytis. But the vigilance of our band of grapegrowing brothers meant that we were able to employ more intensive canopy management (shoot thinning/regular trimming) and to selective hand pick, and then hand sort in the winery, to minimize the impact. We love our growers! So for all the talk about the impact of rain, it's really the cool conditions that define the wines we've produced this year. Wines with expressive varietal character, purity and balance. Advance Euralia fair!

### Vineyard

Joch's vineyard is in the Willunga foothills in the south of the McLaren Vale - 130m above sea level on deep alluvial stony clay loam.

### Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-25°C for 14 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to a combination of new (50%) and 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 24 months. This wine was bottled unfiltered in February 2013.

