

# NACIONAL

2018 McLaren Vale Touriga

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## Grab

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## Colour

Vibrant red

## Bouquet

Lifted red and blue fruits with a hint of Earl Grey

## Palate

Blue fruit flavours, with an Indian ink mid palate and a refreshing Earl Grey finish.

## Grub Match

Hot wings, seafood skewers

## Cellaring

Drink up, but also a 5-8 year proposition

## Vintage

The growing season pulled out of the station with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our blocks at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016. All aboard!

## 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 7 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 25% new French oak barriques, and the balance to 3 and 4 year old French oak barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 12 months. This wine was bottled unfiltered in May 2019.

