

# NACIONAL

2017 McLaren Vale Touriga Nacional

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## Grab

A fast, lively red with a great right foot, made from the Eusebio of the classic

## Spiel

The Eusebio of the classic Portuguese varieties, Touriga Nacional is ideally suited to the maritime climate of McLaren Vale.

A fast, lively red with a great right foot, this vinho do Vale is made for immediate

## 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

In stark contrast to the previous year, the growing season started in the middle of a wet year. Annual rainfall was 150% of the long term average, with winter rainfall at 143% and spring rainfall at 198%. The resulting wet soils, combined with a cooler than average spring and early summer meant the vines grew slowly but healthily, and flowering/set was good. With few heat spikes in January and some timely rain events in February, March heralded the beginning of an Indian summer that lasted through to late April. All these conditions lead to slow, but perfect ripening and a vintage reminiscent of 2002. 2017 may be a prime vintage in both senses of the word

## 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 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 8 months. This wine was bottled unfiltered in December 2017.

