

QUINTA DO SUL

2012 McLaren Vale Touriga Nacional Tinta Roriz

Grab

This red is a rich, yet elegant style, displaying vibrant fruit and silken texture. Saúde!

Spiel

This is a blend of Touriga Nacional (85%) and Tinta Roriz (15%). These Portuguese varieties are ideally suited to the maritime climate of McLaren Vale, and combine to make a rich, yet elegant style, displaying vibrant fruit and silken texture. Douro dreaming!

Colour

Vibrant red

Bouquet

Lifted red fruits with a complex nose of Earl Grey, jasmine and tobacco

Palate

Raspberry coulis on a rich silken bed of chocolate, with a refreshing Earl Grey finish

Grub Match

Gambas com chourico, rabbit stew

Cellaring

Drink up, but also a 8-10 year proposition

Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

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 10 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%) French oak barriques 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 15 months. This wine was bottled unfiltered in July 2013.

