

NACIONAL

2011 McLaren Vale Touriga Nacional

Grab

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

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 enjoyment at all team events. We hope it kicks a goal for you.

Colour

Vibrant red

Bouquet

Lifted summer berry fruits with a floral lift

Palate

Brimming with red fruit flavours – rasbs and strawbs, and a refreshing spicy finish.

Grub Match

Hot wings, seafood skewers

Cellaring

Drink up, but also a 3-5 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/destemed and fermented at temperatures ranging from 20-25°C for 6 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 transfered 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 15 months. This wine was bottled unfiltered in July 2012.

