

NACIONAL

2013 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 blue fruits with hints of dark chocolate and 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

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

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 12 months. This wine was bottled unfiltered in May 2014.

