

# NACIONAL

## 2014 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 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 and 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

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

### 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 8 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 February 2015.

