

NACIONAL

2015 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 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

A condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

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 15 months. This wine was bottled unfiltered in June 2016.

