

PLACE

Corner of Hunt and Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. Touriga Nacional was established in 2015. It is hand spur pruned, two wire vertical, single cordon. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is reddish brown loam with some iron sandstone deposits from the nearby slopes and creek. Our fourth vintage of Touriga Nacional, the famous variety from Portugal, primarily for making Port wines. However, it can make fine, fruity reds, that are very floral with dark nuances.

VITICULTURE

We are heartened to share a positive outlook for the 2020 vintage. Dry weather conditions throughout the spring and summer months of 2019 resulted in careful management, alleviating the onset of stress in our vineyards. Harvest in McLaren Vale extended into early April. Yields for varieties ranged around 25%-35% lower than last season. During Winter and Spring, we recorded our lowest ever rainfall on record (since 1978) on our family properties, matched with higher average temperatures in Spring. This was the third year in a row of a dry season. The strong winds we experienced during flowering in late November reduced potential yield for the vintage. Extremely hot weather in December then came to really make matters worse – we had nine days above 35 degrees celsius, leading to water and heat stress, some wilting and premature loss of leaves.

SENSORY

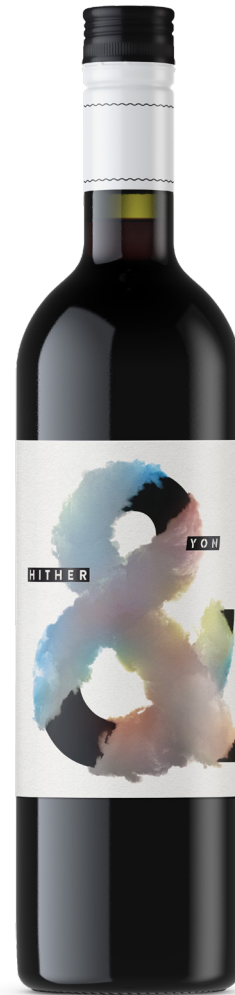
COLOUR: Brilliant purple, purple hue.

AROMA: Violets, cherry, cardamom, minty herbs.

PALATE: Luscious fruit, peel and chocolate. Juicy mid palate, wild raspberry and cherry cola, sinewy tannins and spiced oak, food friendly wine, made for the table. Very attractive fruity, charismatic, easy drinking red.

VEGAN FRIENDLY WINE

HITHERANDYON.COM.AU



2020

TOURIGA

McLAREN VALE, S.A.

100% Touriga Nacional

Overall disease levels remained low due to the dry and warm, windy conditions. January actually saw a “second summer” come through with gradual reduction in daytime temperatures, followed by an even cooler February, including a tropical rain storm which really slowed veraison right down. In harvest, we experienced a long mild ripening period. The rate of ripening was slower than recent previous seasons. This was beneficial to wine quality and good picking conditions. Natural acidity levels have remained high, Baume’s tended to be higher than normal to get full flavour in the fruit.

WINEMAKING

The fruit was hand-picked and delivered to the winery on March 31. It was then gently destemmed and cold crushed to a 2 tonne open top stainless fermenter. We aimed to retain at least 50% of whole berries, keeping cool, cold soaking the fruit and then gently warmed to ferment over 3 days, wild yeast fermentation for 8 days. Once the wine was dry, it was pressed to tank where the free run juice and pressings were combined, transferred to oak after another four weeks. Oak was three year-old French hogsheads where the wine underwent malo-lactic fermentation. After six months in Oak, the wine was bottled at night following a micro screen filtration (no fining), on November 27th, 2020. This wine is sealed under Stelvin screwcap. 286 six packs made.

FOOD MATCH

Portugese style chicken, butterflied, barbecued on coals, coated with peri peri sauce, served with crusty bread and side salad, lime wedges and chunky chips.

CELLARING

Bright on release, drink up to 2026.

WINE ANALYSIS

Alcohol 13.0% ~ pH 3.6 ~ Total acidity 6.3 g/L