

## 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 third 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 fruits.

## VITICULTURE

2018 Winter rainfall was close to average, and we had good soil moisture leading into Spring. We had a slower start to the season in Spring, with budburst later than normal. Spring time rainfall was then lower than average, it was warmer, and we also had a very damaging storm in late Spring, overall these factors resulting in a lower yield expectation. The challenges continued in Summer, with hot conditions, 24 days over 35 degrees Celsius, including our hottest day on record on January 24. Disease pressure was very low as a result, while the need for careful water application was very important. Harvest was dry, picking was compressed, the fruit was good quality but not much of it! Our late season Mediterranean varieties fared very well, with much better balance and good yield. One of the hardest vintages in living memory, brought the best out of our farming experience and team work.

## SENSORY

**COLOUR:** Brilliant purple, purple hue.

**AROMA:** Violets, black cherry, lavender.

**PALATE:** Luscious dark fruit, peel and chocolate. Juicy mid palate, sinewy tannins and spiced oak, food friendly wine, made for the table. Very attractive fruity, delicious, easy drinking red.

◆ **VEGAN FRIENDLY WINE** ◆

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2019

**TOURIGA**  
McLAREN VALE, S.A.

100% Touriga

## WINEMAKING

The fruit was hand-picked and delivered to the winery on March 16. It was then gently destemmed and cold crushed to a 4 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 4 days. Once fermentation had commenced the must was gently pumped over 2 times every 24 hours. During ferment the must was kept between 22-24 degrees. Primary fermentation took place for 8 days. Once the wine was dry, it was pressed to tank where the free run juice and pressings were combined. 50% of the wine was then transferred to 3 year-old French oak hogsheads where it underwent malo-lactic fermentation.

After 6 months in Oak, the wine was bottled at night following a micro screen filtration, on October 24th, 2019.

This wine is sealed under Stelvin screwcap.

## FOOD MATCH

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

## CELLARING

Bright on release, drink up to 2025.

## WINE ANALYSIS

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.5 g/L