



FIRST DROP

- W I N E S -

TOURIGA NACIONAL

2022 MCLAREN VALE TOURIGA NACIONAL

A DELICATE AROMATIC RED WINE WITH SLIPPERY TANNINS AND GREAT DRINKABILITY.....
IT JUST SCREAMS OUT FOR TAPAS!

This classic Portuguese variety, Touriga Nacional is ideally suited to the maritime climate of McLaren Vale. A lively red, this vinho do vale is made for immediate enjoyment

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 an Earl Grey finish

CELLARING

Drink up, but also an 8-15 year proposition

VINTAGE

Above average winter rainfall initiated healthy bud burst and minimal irrigation was required as a result. Spring was also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also uneven flowering, which saw lower yields in many cases.

VINEYARDS

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 10 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 barriques to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 10 months.

