



TOURIGA NACIONAL 2011

VARIETY: TOURIGA NACIONAL 100%
PRODUCTION: 60 CASES
ALC./VOL.: 14.3%
OTHER: pH 3.90, TA: 6.72 g/L, RS: 1.73 g/L

VINEYARD

All of the Touriga Nacional was grown in a single block of one of our Osoyoos East Bench vineyards from vines in their fourth leaf. The vineyard is a class 1 site with excellent slope and aspect.

WINEMAKING

We nearly gave up hope of ripening this variety and tested it in early November to see if it was worth making wine from it. We were very surprised to see it at 24.2 Brix.

We fermented our Touriga in ½ ton fermenter bins dedicated to small batch trials. Only punch downs were done as cap management during fermentation and we performed this three times per day. The wine was pressed immediately upon completion of alcoholic fermentation.

No post fermentation treatment is carried out. Once fermentation was complete, the wine was pressed, settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion was re-racked and transferred to barrel. The wine was matured in two French 225 L barriques, one of which was new.

TASTING NOTES

This is a full-bodied red wine. Characters on the nose and palate are reminiscent of big black fruits: black cherry, black and red currant along with violets, licorice and juniper berry. The palate is lush and mouth filling. It follows the nose but with some chocolate and vanilla notes. The tannins are soft and round.

Although this wine drinks well now, we expect it will continue to improve for up to five years of cellaring time.

