2017

TOURIGA NACIONAL FORTIFIED

PORTUGUESE GRAPE VARIETY, TRADITIONALLY USED TO MAKE PORT.

Tasting Notes

Nose: Intense, inviting, and complex aromas of blood plum, dark cherries, star anise, cinnamon, a lift of violets, and a hint of orange zest.

Palate: A warm and generous palate this wine has great length and concentration. Dark fruits such blackberry, cassis, very ripe plums, jubes are well balanced with a subtle black tea tannin to make a wine that is full bodied, and feels like a warm hug.

Pairing: Poached pears coated in chocolate ganache.



Technical Notes

Vineyard: The wine is made from Touring Nacional, a Portuguese variety, sourced from the warmer Geographe region. The vines are over 15 years old.

Winery: The fruit was allowed to hang out on the vine until it was mostly raisins in appearance and super concentrated in flavour. Hand picked, crushed and fermented on skins it was then pressed before being fortified. Aged in old oak barrels for 2 years to encourage further concentration before being blended and bottled.

Fermentation: Open fermenters on skins. Matured in old French oak barrels.

Alcohol: 17.5%
Total Acidity: 4.5 g/l
Residual Sugar: 80+ g/l
Cellaring: Will continue to develop for another 10+ years.