



2019

T.N.T.

Touriga Nacional Tinta Cao

Story

Touriga Nacional is Portugal's premier grape variety. Used in everything from Port production to red wine. In Australia however, although we share a similar climate to Portugal there is only a very small amount of the variety grown. Such a small amount that there are only three vineyards planted in Western Australia, with this being the first. Making it very rare and sort after.

The two Portuguese varieties used in this blend compliment each other: Touriga Nacional for structure and depth, Tinta Cao for aroma and finesse. All the fruit was hand picked from 45 year old dry grown vines in Yallingup. The wine was both bunch and berry sorted prior to an open cofermentation with hand plunging. Pressed to barrel and softening for 18 months in mature French oak. No fining and minimal additions. **Vegan friendly.**

Taste

If you love rich, smooth, full bodied reds but want to experience a different flavour spectrum, this is the wine for you. This wine is smooth, full bodied, rich and fruity. With flavours of berries, blackberry, blackcurrant, with a hint of christmas spices such as nutmeg and clove.

Winery

Variety: Touriga Nacional, Tinta Cao
Fermentation: Natural cofermentation
Vessel: 225L Barriques (10% new)
Time: 18 months in oak.
Skin Contact: Average 20-30 days
Closure: Diam 10s / Wax
Fining: None (Vegan Friendly)
Sorting: Bunch and Berry sorting
Alc: 14.5%

Vineyard

Soil: Karri Loam
Elevation: 120m
Sub Region: Yallingup
Method: *Sustainable*
Vine Age: 45 years
Vines: Lire Trellis
Sea: 2000m away
Picks: Singular hand pick

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