

HERE BE DRAGONS



Tormentoso

Touriga Nacional 2013

Wine of Origin

Stellenbosch

Grape Source

Dry-land vineyard in Stellenbosch

Varietal Blend

100% Touriga Nacional

Production

888 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.0%

TA: 5.1 g/l

pH: 3.68

Total Extract: 35.3 g/l

Tasting notes

Our maiden vintage of Touriga Nacional shows good structure and balance. Deep garnet-red in colour with aromas of dark fruits and dried prunes, and a hint of floral perfume. On the palate, ripe fruit and plum flavours are complemented by sweet spices from oaking with silky, but grippy tannins. This wine will pair nicely with rich soups and hearty stews. Drink now or cellar for 5 to 7 years.

Vineyards

We source our Touriga Nacional from a small, dry-land vineyard in Stellenbosch, originally planted for port production, but found to produce rich and elegant still wines. The vineyard is planted on a Western facing slope, 170-180m above sea-level.

Vinification details

Harvest took place at between 24 and 25° balling. Fermentation followed in small open fermenters over 10 days, after which wine was pressed and allowed to settle. Maturation in a combination of French and older American oak barrels for 14 months. Malolactic fermentation in barrel. No fining, only light filtration before bottling.

Vintage description

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.



Silver Medal Winner, Michelangelo International Wine Awards 2014, SA