

Tscharke

Lumberjack

Touriga Nacional 2018
[Vintage Fortified]



VINEYARD

The Touriga vineyard is located on our Gnadenfrei Estate. Planted in 1985, this is the Nacional selection [as opposed to Francesa]. The vineyard aspect is east facing and assists with shelter from the afternoon heat and direct sunlight. The soils are weathered brown clay with shallow pink quartzite forming many of the conglomerates scattered along the vineyard floor.

WINEMAKING

The technique to ferment and fortify this wine is derived largely from traditional Portuguese methods. Following harvest the fruit is destemmed into an open top fermenter with a very shallow depth of must. Immediately the must is gently macerated by foot [10 hours/day]. Once fermentation has commenced the rate of fermentation is monitored until the point of fortification is reached. The ferment is then fortified with a locally produced Brandy spirit [grape derived]. The must is immediately pressed and racked to old French oak puncheons. Following 12 month of light lees maturation the wine is bottled.

TASTING NOTES

A beautiful scent of wood on the nose with toasted and spicy qualities to balance a raisin and cocoa-like sweetness.

This fortified wine calls for a cheese board or a cold Winter's night in front of the fireplace.

On the palate it surprises with mouth filling texture, richness and roundness. The palate, whilst young, is fruit forward with notes of prunes, raisins and secondary characters that give elegance and complexity, but already showing a caramel undertone that is only going to develop with years of cellaring.

Vintage	2018
Vineyard	Greenock Creek
Variety	100% Touriga
Alcohol	18% / vol.
pH	3.59
Titrateable Acidity	5.2g/ L
Residual Sugar	75g/ L