

Tscharke

Lumberjack

Touriga 2010 [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 wild 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 a stainless steel tank. Following 12 month of light lees maturation the wine is bottled and undergoes further bottle maturation prior to being released.

TASTING NOTES

This ruby coloured fortified is unoaked and bottle matured. The nose gives rise to black berries and plums with fennel and chamomile undertones. The palate is brooding with succulent sweet fruit, dates, a hint of marmalade and spice.

Vintage	2010
Vineyard	Gnadenfrei
Variety	100% Touriga
Alcohol	17.0% / vol.
pH	3.64
Titrateable Acidity	5.5g/ L
Residual Sugar	112.5g/ L
RRP	\$30