

# Tscharke

## Lumberjack

Touriga Nacional 2004  
[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

A tradition sparked by my Pop, this was the first fortified made. 14 years on, we've released as a back vintage.

This ruby coloured fortified has dense characteristics of dark plum, black tea and currants. It is well balanced with moderate viscosity, flavours of tea, red licorice, Christmas cake spice and citrus candy persist on the lingering palate.

Damien

Vintage	2004
Vineyard	Gnadenfrei
Variety	100% Touriga
Alcohol	18% / vol.
pH	3.57
Titrateable Acidity	4.9g/ L
Residual Sugar	86g/ L