

Tempranillo Touriga 2016



S. C. PANNELL
WINEMAKER



Tempranillo and Touriga Nacional are indigenous to the Iberian Peninsula and are the most famous red grape varieties of Spain and Portugal respectively. Tempranillo is also grown in Portugal where it is known as Tinta Roriz, and traditionally blended with Touriga Nacional and other indigenous varieties to make both dry red table wines and port. Their climatic suitability to our South Australian wine growing region is unquestionable, resulting in increased sustainability and wines with great natural balance, complexity and flavour.

Touriga Nacional is new to many Australian wine drinkers and produces lusty, powerful, medium-bodied red wines with pungent fruit characteristics of fruit mince or plum pudding, nutmeg spice and floral notes. It blends well with the luscious juicy blackberry, plum, earth and cocoa that is Tempranillo. The Portuguese variety, Tinta Cão has also been added to the 2016 blend, lending backbone and edgy tannins.

THE VINTAGE

The 2016 vintage was a vintage of two distinct halves. Winter & Spring were exceptionally dry & warm, with irrigation beginning earlier than Steve can ever recall. To answer our concerns, a number of rainstorms quickly changed everything, making 2016 one of the wettest and mildest ripening periods. It is rare to harvest in McLaren Vale with green lush mid rows in the vineyard. These cool, wet conditions saved our vines.

The interesting thing about all the 2016 reds is their huge, profound tannins most similar to 1996, where the early heat toughened up the skins.

WINEMAKING

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| Variety | 57% Tempranillo, 29% Touriga Nacional, 14% Tinta Cão |
| Varietal Origin | Spain and Portugal |
| Vineyard | McLaren Vale and Barossa Valley |
| Process | Hand-harvested, crushed, and traditionally vinified in small open-top fermenters. 7 months in 500 litre mature French oak puncheons with 20% in new oak. |
| Alcohol | 14% |
| Ph | 3.84 |
| TA | 6.0 |

Flavour Profile Abundant Tempranillo black fruits, cherry, fruit bread & red liquorice, overlaid with Touriga Nacional's pungent fruit, jasmine-scented floral and nutmeg/cinnamon spices. The intense and tightly intertwined flavours of this rich and flavoursome wine are primarily of fresh blackberries and panforte, with a complex spice profile including clove, nutmeg and cinnamon.

Structure & Texture Layered, tightly wound and ready to explode, this medium bodied wine is our most tannic TT yet. The palate is long and consistent with integrated and granular tannins that provide for a balanced finish, and a synergy with food.

CELLARING In for the long haul, give it 15 to 20.

SERVING

Chateaubriand with all the trimmings no skimping on the sauce or the mushrooms.