



TOURIGA NACIONAL 2015

VARIETAL(S) 100% Touriga Nacional

VINTAGE Maiden Vintage 2015

BACKGROUND INFORMATION

David Snr and Braam van Velden were the first South Africans to plant the Portuguese variety Touriga Nacional. It was planted to add more complexity to their vintage-style port wine which they were already producing from five Portuguese varieties planted on the estate. In the 1970s, they produced a popular dry red wine called Overtinto, which was made from five Portuguese varieties. The popularity of this wine inspired the creation of the Touriga Nacional.

VITICULTURE

Vineyard location: Stellenbosch Kloof, 185m above sea level, south facing, 15km from False Bay.
Moderate climate: Winter ave temp - 13°C (min 7°C, max 17°C)
Summer ave temp - 21.5°C (min 20.5°, max 30.5°C)
Soil type: Deep red clovelly (decomposed granite)
Age of vines: 25 years
Trellising: 4-wire hedge system with moveable wires
Pruning: Cordon system with 2 bud spurs, ensuring low yield
Harvest date: February 2014
Yield per hectare: 5 tons
Sugar at harvest: 24.5 °B

VINICULTURE

Length of fermentation: 10 days with 3 - 4 aerations per day
Maceration on skins: 7 days
Wood maturation: 14 months, 4000L French oak casks
Alcohol: 14% vol
Total acid: 5.6 g/l
pH: 3.65
Residual sugar: 2.5 g/l

OUR WINEMAKER DAVID VAN VELDEN'S COMMENTS

A fruit-driven wine with aromas and flavours of plums, mulberries, rich ripe raspberries and spice. Succulent on the palate with fine tannins that offer a pleasant grip on the finish, complementing the lengthy fruit and mineral-driven aftertaste. Will benefit by ageing up to 5 years, but is ready to enjoy now.

FOOD SUGGESTIONS

Bobotie (traditional South African curried mince dish), rump steak with robust sauce, grilled rack of pork, spare ribs, hearty stews, grilled vegetables and rich matured cheese.