



Est. 1969

2017 Dry Red Wine No 3

42% Touriga nacional 37% Tinta cão 9% Tinta roriz 7% Tinta amarela
3% Alvarelhão and 2% Sousão

Accolades

95 Points – Huon Hooke, www.therealreview.com
94 Points – James Suckling, jamesuckling.com
94 Points – James Halliday, *Wine Companion*
Gold Medal, Royal Queensland Show 2018
Gold Medal, Royal Adelaide Wine Show 2018
Silver Medal, Rutherglen Wine Show 2018
Silver Medal, Yarra Valley Wine Show 2019

Region

Yarra Valley, Victoria, Australia.

Vines

Fruit was sourced from 1990 New Territories planting of classic Portuguese grape varieties on a rocky terraced hillside:

Wine

Fragrant lavender with mulberries and cardamom spices, some nettle and charcuterie complexity. Leading with the powerful fruit and licorice spice of Touriga nacional, the Tinta cão brings bright and fragrant blue fruit energy. Tinta roriz brings a savoury depth to the palate to compliment the Tinta amarela's floral and bay leaf herbal lift. To tie everything together the finesse of Alvarelhão and the acidity of the Sousão tightens and drives the long palate.

Winemaking

The last fruit to be harvested from the vineyard. Hand picked and destemmed together in a 'field blend' style retaining as many whole berries as possible. The first working of the must is with the feet as in a traditional lagar in Portugal to extract tannins from both skins and seeds. Gentle pressing and maturation in old oak barrels for 10 months.

Cellaring

Drinking beautifully at present and will continue to evolve for up to 8 years under suitable cellaring conditions.

13.0% Alc.