



SMALL BATCH COLLECTION TOURIGA NACIONAL 2015

The Small Batch Collection wines are made in miniscule quantities and allow the winemaking team to explore various winemaking techniques, grape varieties and vineyards. Sometimes we push the winemaking boundaries a bit (the revolutionary process) and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard.

This is the 3rd release of Touriga Nacional at Joostenberg. Only 906 bottles were made.



VINEYARDS

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. These grapes were sourced from a very small (600 vines), 15 year old, dry-farmed vineyard. The soil is very sandy and nutrient poor. This results in soft tannins and relatively low acidity.



VINIFICATION

Grapes were hand-picked, partially de-stemmed (2 thirds de-stemmed and 1 third left whole-bunch) and fermented in open-topped tanks for 5 days. Twice a day the grapes were gently "punched-down" (pigeage). No additions of yeast, tartaric acid, Sulphur dioxide (or anything for that matter) were made to the must. Bottled after 18 months maturation in an old barrel. The only addition was a tiny amount of Sulphur-dioxide at bottling..



VARIETIES

Touriga Nacional

100%



WINE ANALYSIS

Alc:	13.4%
RS:	2.5 g/l
TA:	5.2 g/l
pH:	3.9



TASTING NOTES

Youthful and fruity, with mulberry, sultana and liquorice aromas, as well as a hint of orange blossom. The palate is surprisingly fresh with gentle tannins on the finish. It is slightly fuller and more flavorful than previous vintages.