



Est. 1969

2019 Dry Red Wine No. 3

**28% Touriga Nacional, 28% Tinta Cão,
17% Tinta Amarela, 11% Tinta Roriz, 11% Alvarelhão & 5% Sousão**

Accolades

95 Points – *Halliday Wine Companion 2022*
93 Points – *Gourmet Traveller Top New Release Aust. Reds, Feb 2021*
93 Points – *Huon Hooke, The Real Review*
Gold Medal, *Sydney Royal Wine Show 2021*
Silver Medal, *Yarra Valley Wine Show 2020*
Silver Medal, *Royal Queensland Wine Show 2020*

Region

Gruyere, Yarra Valley, Victoria, Australia.

Vines

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

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.

Wine

Boysenberry and cardamom spices, mocha and charcuterie complexity on the nose. Bright blackcurrant 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. Wonderfully complex and yet medium bodied.

Cellaring

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

12.5% Alc.