



## 2020 Dry Red No 3

Lavender, plum and cardamom spices, mocha and boot polish. Quite a busy nose! Ripe plums 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, brightens and drives the long palate. Wonderfully complex and yet medium bodied.

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### Region

Yarra Valley, Victoria, Australia.

### Varietals

35% Touriga Nacional, 35% Tinta Cão, 12% Tinta Amarela, 7% Tinta Roriz, 6% Alvarelhão & 5% Sousão

### Vines

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

### Cellaring

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

### Analysis

ALC: 13.5%

### 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.