



BERGSIG
ESTATE • LANDGOED

SINCE 1843 SEDERT

Bergsig Touriga Nacional 2022 *Black berries and wild flowers*



Tasting notes:

Bergsig Touriga Nacional is a Portuguese grape varietal. It is a lovely deep red wine with a black berry and floral nose. Intense fruity palate with soft tannins. Enjoy with blue cheese or roast ribs.

Analysis:

Alc.: 13.49

RS: 4.5

TA: 5.8

pH: 3.58

Vinification:

Grapes were picked at full ripeness. Fermentation were conducted at temperatures between 24 ° - 28 °C with specially selected yeast. Malolactic fermentation was completed before the six months barrel maturation period

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

Awards

2023 Terroir Breedekloof District Winner