



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2008 SHIRAZ

The Turkey Flat Vineyard boasts some of the oldest Shiraz vines in the world. Planted in 1847, these hard-working gnarled old vines are still producing fantastic grapes. They are dry grown with their roots extending metres into the soil in search of moisture.

Much of the credit for the best Shiraz made in the Barossa is due to old vines such as these. The fact that these vines still exist is largely due to a far-sighted quarantine scheme, in which South Australia was spared the phylloxera outbreak which devastated the vineyards of Europe, America and subsequently parts of Australia in the late 1800's.

The heatwave in March caused grief for many growers across the valley, and while we'd like to say that it was good management on our behalf, in truth, it was sheer fortune that the majority of our Shiraz was harvested before the intense heat descended.

Extended pre and post ferment maceration has given the wine a fine tannin finish. The 100% French oak adds depth and length of flavour to the structure supporting a palate of blackberries, cedar and nutmeg.

A complex wine which will need time to unfold. Cellar up to 10 years.

The Wine

Harvested	- February – April 2008
Maturity at Harvest	- 14°-15° Baumé
Yeast Type	- Various, L2056, L2226, D254, EC1118
Fermentation Temp	- 18° to 30° C
Time on Skins	- 10-21 Days
MLF	- Spontaneous in barrels
Oak Treatment	- 20 Months matured in new & seasoned French Oak Hogsheads
Bottled	- December 2009
Colour	- Deep Purple
Nose	- Wild blackberries, licorice and savoury spice
Palate	- Concentrated fruit characters with youthful yet restrained tannins. Rich layers of blackberries, cedar, and nutmeg.
Cellar	- up to 10 years
Alcohol	- 14.5%