



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2010 BUTCHERS BLOCK
MARSANNE VIOGNIER ROUSSANNE

The 2010 Butchers Block White is a blend of 54% Marsanne 25% Viognier and 21% Roussanne produced from fruit grown in our Stonewell and Bethany vineyards.

Marsanne & Roussane are premium varieties originating from the Northern Rhone in France where they are the dominant white grape varieties used in making the great white wines of Hermitage. Viognier also has its origins in the Northern Rhone, where it is used to make rich and aromatic white wines in Condrieu, or to soften and add complexity to the Syrah wines of Cote Rotie.

The grapes for the 2010 Butchers Block White were harvested at optimum ripeness resulting in a complex and richly structured wine.

This blend offers an alluring nose of fresh apricots, and candied citrus peel with lifted aromas of orange blossom with nutmeg and toasted barrel nuances.

A textural wine, flavors of pear and green apple are enhanced from partial barrel fermentation in French oak hogsheads. Extended lees contact has further contributed to the mouth-feel and structure of this wine.

The Wine

Harvested	- February 2010
Maturity at Harvest	- 12.5 – 13.5° Baumé
Yeast Type	- D47, D254 and EC1118
Skin Contact	- minimal
MLF	- minimal
Time On Lees	- 6 months
Oak Treatment	- 70% new & conditioned French oak hogsheads
Bottled	-October 2010
Colour	- pale straw with lime hues
Nose	- Intense aromatics of fresh apricots and orange blossom.
Palate	- medium bodied with subtle and complex flavours of crisp pear and stone fruit with citrus finish.
Cellar	- 5 to 7 years
Alcohol	- 13.0%