



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2000 SEMILLON

The Barossa Valley's long term love affair with Semillon is attributable to its ability to provide wines which are full of varietal flavour and richness, even in the toughest of years.

This wine is produced from selected fruit from 45 year old Semillon vines at Turkey Flat.

The 2000 vintage has produced a riper, fuller bodied style than previous years. The nose is lifted with aromas of pear, nectarines, and citrus fruits. The palate is ripe and full with quince, lemon-honey and grapefruit flavours.

There was no oak fermentation or maturation used in the making of this wine, resulting in concentrated, pure fruit flavours. Aging on yeast lees for 4 months has contributed texture and mouthfeel to the palate.

This wine can be enjoyed now for its freshness and liveliness or cellared for up to 5 years, giving it the opportunity to develop rich, honeyed flavours and added complexity.

The Wine

Date harvested	- March 2000
Maturity at harvest	-12.8 Baume
Yeast type	- EC 1118
Skin contact	- minimal
MLF	- nil
Time on lees	- 4 months
Oak treatment	- nil
Bottling date	- September 2000
Colour	- medium yellow
Nose	- lifted ripe fruits, yellow plums, grapefruit, herbs and honey notes
Palate	- medium to full bodied, ripe citrus fruit
Cellar	- up to 5 years
Alcohol	- 13.1% alc/vol