



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2000 CABERNET SAUVIGNON

This wine is made from fruit grown on the historic 150 year old Turkey Flat vineyard. The Cabernet Sauvignon vines are planted on the river flat near the cellar door where they thrive on deep soils without the need for irrigation. Cabernet Sauvignon vines produce fruit of exceptional richness and concentration when grown in sites such as this.

What sets Cabernet Sauvignon apart is its ability to travel, to set down its roots in distant lands and still produce something that is recognizably Cabernet, whatever the circumstances and conditions. Whilst the Barossa Valley has largely earned its reputation for making 'big' reds with the Shiraz grape variety, this wine is certainly proof that the Barossa can produce Cabernet with power and concentration.

The 2000 vintage has produced a full-bodied ripe Cabernet Sauvignon with an elegant and fragrant bouquet featuring classic Cabernet aromas of cassis, chocolate, cedar, plum and red currants.

The palate is intense and full-bodied with sweet ripe berry fruits, plums, cedar, dark chocolate flavours with gentle oak support and a firm tannin finish.

The Wine

Harvested	- March 2000
Maturity At Harvest	- 13.8° Baumé
Yeast Type	- Enoferm B.D.X.
Fermentation Temp	- 22° to 28°C
Time On Skins	- 8 days
MLF	- spontaneous in barrels
Oak Treatment	- 23 months in new & seasoned French oak hogsheads
Bottled	- February 2002
Colour	- deep crimson red
Nose	- intense berry, plum & cedar aromas supported by subtle oak
Palate	- full-bodied, rich berry fruit flavours with a backbone of fine grained tannin
Cellar	- up to 10 years
Alcohol	- 13.8%