



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2001 SEMILLON / MARSANNE

This is the first Semillon Marsanne, produced by Turkey Flat from the low yielding 2001 vintage.

The addition of a small percentage of Marsanne (10%) has contributed palate weight and complexity to the subtle and delicate citrus flavours of the Semillon.

Marsanne is a premium variety originating from the northern Rhone Valley in France where it is the dominant white grape variety used in making the great white wines of Hermitage.

When grown in the Barossa Valley and allowed to fully ripen it displays classic Marsanne aromas of yellow flowers, nuts and freshly cut straw, which marry beautifully with the intense citrus and honey flavours of old vine Barossa Semillon.

Partial barrel fermentation in new French oak hogsheads and extended lees contact has further contributed to the mouth-feel and structure of this wine.

### *The Wine*

Date harvested	- March 2001
Grape maturity at harvest	-13.2 Baume
Yeast type	- BA-11
Skin contact	- minimal
MLF	- 10%
Time on lees	- 4 months
Oak treatment	- 15% french oak hogsheads
Bottling date	- November 2001
Colour	- medium straw/ yellow
Nose	- delicate and fragrant, with lemon butter, grapefruit and acacia flower aroma, overlaying subtle creamy brazil nut and hay notes
Palate	- medium bodied with subtle and complex flavours of lemon, aloe, and grapefruit, softly textured with a flinty/mineral finish
Cellar	- up to 5 years
Alcohol	- 13.1%