



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2002 BUTCHERS BLOCK

The Butchers Block is a traditional Barossa blend made with grapes selected from the Turkey Flat vineyards, including some from the original old vine plantings. It is a blend of Mataro (Mourvèdre), Shiraz and Grenache, with the proportions of each variety varying from vintage to vintage. The 2002 vintage of Butchers Block is a blend of 54% Mourvèdre, 24% Shiraz and 22% Grenache.

Each varietal component of this wine was vinified separately in large oak vats, and subsequently matured in French oak hogsheads for 18 months. The result is a warm, earthy, full-bodied red with seamless oak integration.

The nose is spicy and complex with aromas of leafy raspberry, cherry, and sandalwood with hints of cocoa, sage, leather and white pepper. The palate displays flavours of black cherries, spice, red currants and pepper with an appealing soft tannin finish.

The Wine

Harvested	- April & May 2002
Maturity At Harvest	- 14.8° Baumé
Yeast Type	- L2226
Skin Contact	- 7 days
MLF	- spontaneous in barrels
Oak Treatment	- 18 months in French oak hogsheads & large oak vats
Bottled	- October 2003
Colour	- deep ruby red
Nose	- red currant, raspberry, cherry, cocoa, leather & pepper aromas
Palate	- rich, fleshy, sweet & spicy with soft textured tannins
Cellar	- 5-8 years
Alcohol	- 14.5%