



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2002 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 recognisably 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 2002 vintage produced wines of intensity, elegance and long term ageing potential. The 2002 Cabernet Sauvignon displays classic Cabernet aromatics of red and black currants, blueberries, cedar, spice and subtle tobacco notes.

Whilst full bodied and intense, this wine has a fine even structure and slick ripe tannins from extended maceration on skins. Complex fruit flavours of ripe red and black berry fruits, bay leaf and bracken are underlain by subtle oak, derived cake spice, café au lait and cedar notes.

The Wine

Harvested	- April 2002
Maturity At Harvest	- 13.9° Baumé
Yeast Type	- Enoferm B.D.X.
Fermentation Temp	- 22° to 30°C
Time On Skins	- 8 days-12 days
MLF	- spontaneous in barrels
Oak Treatment	- 22 months in new & seasoned French oak hogsheads and barriques
Bottled	- February 2004
Colour	- deep crimson red
Nose	- red and blackcurrants, blueberries, cedar spice and subtle tobacco notes
Palate	- full bodied, intense, flavours of red and black berry fruits, bay leaf and cake spice
Cellar	- up to 10 years
Alcohol	- 14.0%