



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2002 THE LAST STRAW

This is the first release of this sweet white wine, made from 100% Marsanne grapes. 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.

To obtain more concentrated sugars and flavours, a traditional European method is to lay the harvested grapes on straw mats.

We adopt a similar method, but instead of straw mats we spread out the bunches on our old apricot drying trays for up to six weeks before gently crushing and basket pressing. The unfermented juice is transferred into 112 litre French Oak barrels, where the wine will slowly ferment and mature until bottling.

Sweet wines of this style are not only suited to traditional desserts; it will drink well with full flavoured savoury dishes such as blue cheese, foie gras or sardines.

The Wine

Harvested	- April 2002
Maturity At Harvest	- 13.8° Baumé
Yeast Type	- ST
Skin Contact	- minimal
MLF	- nil
Time On Lees	- 3 months
Oak Treatment	- 100% French
Bottled	- November 2003
Colour	- Deep straw yellow
Nose	- Citrus peel, Brazil nuts and dried pears with yellow roses
Palate	- Ripe tropical fruit, cumquats, cake spice and preserved lemon
Cellar	- up to 8 years
Alcohol	- 13.8%