



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2002 MARSANNE / SEMILLON

This is the second blend of Marsanne and Semillon, produced by Turkey Flat from the low yielding 2002 vintage.

The combination of almost equal parts of Marsanne (51%) has contributed palate weight and complexity to the subtle and delicate citrus flavours of the Semillon (49%).

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*

Harvested	- March 2002
Maturity At Harvest	- 13.8° Baumé
Yeast Type	- BA-11
Skin Contact	- minimal
MLF	- 10%
Time On Lees	- 4 months
Oak Treatment	- 15% French oak hogsheads
Bottled	- November 2002
Colour	- pale straw/ yellow
Nose	- delicate and fragrant, with grapefruit, lemon and acacia flower aromas overlaying subtle creamy brazil nut and hay notes
Palate	- medium - full bodied with subtle and complex flavours of lemon, aloe, and grapefruit, softly textured with a flinty/mineral finish
Cellar	- up to 7 years
Alcohol	- 13.7%