



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2002 ROSÉ

Australia is ideally suited to producing and consuming wine as fruity, refreshing and reviving as an ice cool glass of Rosé. We enjoy the perfect climate and have the ideal grape varieties, as well as the perfect food culture to complement this style of wine.

The 2002 Rosé is a blend of Grenache, Cabernet Sauvignon, Shiraz and Dolcetto. Each of these varieties adds its own character to make this our most complex Rosé yet. The Shiraz adds structure to this full-bodied Rosé, while the Grenache adds its typical red cherry flavours and aromas. Cabernet Sauvignon fills the palate whilst the Dolcetto contributes spice and freshness to the wine.

The result is a wine vibrantly fresh with red cherry, raspberry and subtle spice aromas and flavours.

### *The Wine*

Harvested	- March 2002
Varieties	- Grenache (39%), Cabernet Sauvignon (30%), Shiraz (25%), Dolcetto (6%)
Oak Treatment	- nil
Bottled	- May 2002
Colour	- vibrant pink with slight magenta hues
Nose	- sweet perfumed fruit
Palate	- fresh with raspberry and red cherry fruit flavours and a crisp acid finish
Cellar	- a fresh wine best consumed within the year, always serve chilled
Residual Sugar	- 15.5g/L
Alcohol	- 12.0%