



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2002 'the turk'

'the turk' is a blend made from 43 % Shiraz 40% Grenache 10% Cabernet Sauvignon and 7% Mourvedre. The selected parcels are made from grapes grown on our Stonewell Road, Menge Road and Bethany estates.

The separate components of this wine were chosen for their finesse and elegance, to make a traditional easy drinking Barossa style. After open fermenter vinification, each wine was matured for 15 months in a combination of 300 litre and 2200 litre oak casks to soften the natural grape tannins.

The typical primary fruit characteristics of the Shiraz and Grenache are enhanced by the Cabernet and Mourvedre, to give the wine the complexity typical of all the Turkey Flat red wine styles.

The Wine

Harvested	- March & April 2002
Maturity at Harvest	- 14.3° to 14.7° Baumé
Yeast Type	- Bordeaux Red
Skin Contact	- Various from 5 to 10 days
Oak Treatment	- Seasoned small and large oak casks
Bottled	- October 2003
Colour	- Deep red/purple
Nose	- Lifted plumb, cherry and spice
Palate	- Medium to full bodied, soft round tannins, fresh fruit flavours
Cellar	- 3-5 years
Alcohol	- 14.5%