



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2003 GRENACHE

Grenache has its origins in Spain, in particular the Northern Province of Aragon. A favourite in Southern Australia due to its ability to withstand extremes of heat, aridity and wind, it produces wines of exceptional quality, providing yields are kept low (around 2 tonnes/acre or approximately 32 hectolitres/hectare). The vines are traditionally spur pruned, in the goblet style of Southern France.

This wine is made from 90 year old Grenache vines grown on the Turkey Flat Vineyard. These old vines produce fantastically concentrated fruit which translates into a style of Grenache for which Turkey Flat has become famous.

The 2003 vintage started with typical dry and warm conditions, however a huge rain event in February caused a loss of crop. Grenache, being the last picked had the most time to recover and produced wines of intensity and balance.

The 2003 Grenache displays aromas of dark cherry, plum and spice. The palate is full with cherry chocolate and plum flavours, overlain with warmth and peppery spices.

The Wine

Harvested	- May 2003
Maturity At Harvest	- 15.0° Baumé
Yeast Type	- Lalvin L2226 Cote du Rhone
Fermentation Temp	- 20° to 28°C
Time On Skins	- 6 to 8 days
MLF	- spontaneous in barrels
Oak Treatment	- 17 months maturation in seasoned French oak hogsheads & large oak vats
Bottled	- November 2004
Colour	- deep plum to black cherry red
Nose	- perfumed, spicy with sweet berry, cassis & cherry fruit aromas
Palate	- full bodied, rich & fleshy with spicy fruit flavours & even tannins
Cellar	- up to 10 years
Alcohol	- 15.0 % alc/vol