



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2003 'the turk'

'the turk' is a blend made from 48 % Shiraz 30% Cabernet Sauvignon 16% Grenache and 6% 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 18 months in a combination of 300 litre and 2200 litre oak casks to soften the natural grape tannins.

The typical ripe berry & cherry fruit characteristics of the Shiraz and Grenache are enhanced by the spicy aromatics of Cabernet and Mourvedre, to give the wine the complexity typical of all the Turkey Flat red wine styles.

The Wine

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| Harvested | - March & April 2003 |
| Maturity at Harvest | - 14.2° to 15.4° Baumé |
| Yeast Type | - L 2323 |
| Skin Contact | - Various from 5 to 12 days |
| Oak Treatment | - Seasoned small and large oak casks |
| Bottled | - November 2004 |
| Colour | - Deep red/purple |
| Nose | - Lifted plum, cherry, blueberry and spice |
| Palate | - Medium to full bodied, ripe tannins, fresh fruit flavours |
| Cellar | - 3-5 years |
| Alcohol | - 14.5% |