



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2003 BUTCHERS BLOCK
(MOURVEDRE GRENACHE SHIRAZ)

The Butchers Block is a traditional Barossa blend made with grapes selected from the Turkey Flat vineyards, including some from the original old vine plantings. It is a blend of Mataro (Mourvèdre), Shiraz and Grenache, with the proportions of each variety varying from vintage to vintage. The 2003 vintage of Butchers Block is a blend of 76% Mourvèdre, 21% Grenache and 3% Shiraz.

Each varietal component of this wine was vinified separately in open fermenters and subsequently aged in both hogsheads and larger format French oak for approximately 18 months. The result is a warm, earthy full-bodied red with seamless oak integration.

The nose has hints of spicy rhubarb and violets with some gaminess. The palate shows sweet lifted fruits with a hint of creamy vanillin oak character. The tannin structure is long and restrained with a grainy finish, typical of Mourvedre.

The Wine

Harvested	- April & May 2003
Maturity At Harvest	- 14.8° Baumé
Yeast Type	- L2226
Skin Contact	- 7 days
MLF	- spontaneous in barrels
Oak Treatment	- 18 months in French oak hogsheads & large oak vats
Bottled	- October 2004
Colour	- deep ruby red
Nose	- spicy rhubarb, violets, gaminess
Palate	- rich, fleshy, sweet & spicy with long restrained grainy tannins
Cellar	- 5-8 years
Alcohol	- 15.0%