



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2003 THE LAST STRAW

This is the second release of this sweet white wine, made from 100% Marsanne grapes. Marsanne is a premium variety originating from the northern Rhone Valley in France where it is the dominant white grape variety used in making the great white wines of Hermitage.

To obtain more concentrated sugars and flavours, a traditional European method is to lay the harvested grapes on straw mats.

We adopt a similar method, but instead of straw mats we spread out the bunches on our old apricot drying trays for up to six weeks before gently crushing and basket pressing. The unfermented juice is transferred into 112 litre French Oak barrels, where the wine will slowly ferment and mature until bottling.

Sweet wines of this style are not only suited to traditional desserts; it will drink well with full flavoured savoury dishes such as blue cheese, foie gras or sardines.

### *The Wine*

Harvested	- April 2003
Maturity At Harvest	- 13.5° Baumé
Baumé at Crushing	- 19.0° Baumé
Yeast Type	- BCDL
Skin Contact	- minimal
MLF	- nil
Time On Lees	- 3 months
Oak Treatment	- 100% French
Bottled	- November 2004
Colour	- Straw yellow
Nose	-Tangerine and grapefruit zest, crushed brazil nuts and oak derived sandalwood aromatics
Palate	- Preserved lemon, dessicated stone fruit and oatmeal flavours
Cellar	- up to 8 years
Residual Sugar	- 101 g/L
Alcohol	- 14.0%