



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2003 SHIRAZ

The Turkey Flat Vineyard boasts some of the oldest Shiraz vines in the world. Planted in 1847, these hard-working gnarled old vines are still producing fantastic grapes. They are dry grown with their roots extending metres into the soil in search of moisture.

Much of the credit for the best Shiraz made in the Barossa is due to old vines such as these. The fact that these vines still exist is largely due to a far-sighted quarantine scheme, in which South Australia was spared the phylloxera outbreak which devastated the vineyards of Europe, America and subsequently parts of Australia in the late 1800's.

A dry winter and spring preceding the 2003 harvest caused most varieties to set lower than average crops. A large rain event, followed by cool and dry conditions produced wines that are big, textured and concentrated. Each small parcel of Shiraz was vinified separately and matured in French oak barrels. The result is a firmly structured complex Shiraz, with lifted aromas of Christmas cake/plum pudding, cocoa, mocha, leather/suede and bitter cherries and prunes.

The full-bodied palate has flavours of plums, leather, spice, and cardamom and will definitely improve with careful cellaring of up to 15 years.

The Wine

Harvested	- March & April 2003
Maturity At Harvest	- 14.9° Baumé
Yeast Type	- L2056 Cote du Rhone isolate
Fermentation Temp	- 18° to 28°C
Time On Skins	- 7-10 days
MLF	- spontaneous in barrels
Oak Treatment	- 23 months maturation in new & seasoned French oak hogsheads
Bottled	- February 2005
Colour	- deep purple
Nose	- sweet berry fruit, blackberries, dark cherries, plums, spice & chocolate
Palate	- rich & concentrated with flavours of blackberry, plums, mocha & wood spice, with a long fine tannin finish
Cellar	- up to 10 years
Alcohol	- 14.5%