



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2004 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 2004 vintage was relatively mild with a few hot bursts early in the season. The Barossa experienced generally dry conditions with a long slow ripening period which was ideal for Grenache, being a late ripening variety.

The 2004 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 2004
Maturity At Harvest	- 15.0° Baumé
Yeast Type	- Lalvin L2226 Cotes du Rhône
Fermentation Temp	- 20° to 28°C
Time On Skins	- 6 to 8 days
MLF	- spontaneous in barrels
Oak Treatment	- 15 months maturation in seasoned French oak hogsheads & large oak vats
Bottled	- July 2005
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