



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2004 'the turk'

'the turk' is a blend made from 90% Semillon and 10% Marsanne. The selected parcels are made from grapes grown on our Stonewell 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. The grapes were hand picked when fully ripe in March 2004. This wine is un-oaked and was fermented in stainless steel tanks before bottling in August 2004 under a screw cap closure.

This Semillon displays typical Barossa characters of straw, citrus and slight honeyed notes. The palate is refreshing with tangy tropical and citrus fruit flavours, with excellent length. Great to drink with shellfish and can be cellared for up to 5 years.

The Wine

Harvested	- March 2004
Maturity at Harvest	- 12.2° to 12.8° Baumé
Yeast Type	- L
Skin Contact	- Minimal
Oak Treatment	- None
Bottled	- August 2004
Colour	-
Nose	-
Palate	- Medium weight, with zesty citrus flavours
Cellar	- 3-5 years
Alcohol	- 12.5%