



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2004 BUTCHERS BLOCK
(MOURVÉDRE GRENACHE)

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 Mourvèdre (Mataro) and Grenache, with the proportions of each variety varying from vintage to vintage. The 2004 vintage of Butchers Block is a blend of 95% Mourvèdre and 5% Grenache.

Both varietal components of this wine were 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, complex, earthy full-bodied red with seamless oak integration.

The nose has hints of spicy rhubarb and juniper berries with some gaminess. The palate shows sweet lifted fruits with a hint licorice and creamy vanillin oak character.

The tannin structure is long and restrained with a grainy finish, typical of Mourvèdre.

The Wine

Harvested	- April & May 2004
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	- Dec 2005
Colour	- deep ruby red
Nose	- spicy rhubarb, juniper berries, earthy meatiness
Palate	- rich, fleshy, sweet & spicy with long restrained grainy tannins
Cellar	- up to 8 years
Alcohol	- 14.5%