



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

2004 BUTCHERS BLOCK  
(MARSANNE VIOGNIER)

This is the first blend of Marsanne (80%) and Viognier (20%), produced by Turkey Flat from the low yielding 2004 vintage.

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. Viognier also has its origins in the Northern Rhone, where it is used to make rich and aromatic white wines in Condrieu, or to soften the Syrah wines of Cote Rotie.

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 allowing full ripeness without the risk of sunburn.

This blend offers a complex nose of ripe apricots, citrus peel with lifted aromas of orange blossom and acacia flowers with roasted nut and toasted barrel nuances. Flavours of ripe white stone fruits, citrus and grapefruit are enhanced from partial barrel fermentation in new French oak hogsheads. Extended lees contact has further contributed to the mouth-feel and structure of this wine.

*The Wine*

|                     |   |
|---------------------|---|
| Harvested           | - March 2004  |
| Maturity At Harvest | - 13.8° - 14.3° Baumé   |
| Yeast Type          | - BA-11   |
| Skin Contact        | - minimal   |
| MLF                 | - 10%   |
| Time On Lees        | - 6 months  |
| Oak Treatment       | - 15% French oak hogsheads  |
| Bottled             | - June 2005   |
| Colour              | - pale straw/ yellow  |
| Nose                | - delicate and fragrant, with lemon and acacia<br>flower aromas overlaying subtle creamy Brazil<br>nut and wood spice notes                 |
| Palate              | - medium - full bodied with subtle and complex<br>flavours of white peaches and grapefruit, softly<br>textured with a flinty/mineral finish |
| Cellar              | - up to 7 years   |
| Alcohol             | - 14.2%   |