



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2004 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 mild January was excellent for development of colour and flavour. A bout of extreme heat mid February caused some concern as baumés rose and acids dropped. Milder conditions prevailed during autumn resulting in Shiraz rich in colour. Each small parcel of Shiraz was vinified separately and matured in French oak barrels. The result is a firmly structured, elegant Shiraz, with lifted 'primary' fruit aromas of red current and plum and 'secondary aromas' of dark bitter chocolate, black pepper, aniseed and suede.

The full-bodied palate has flavours of plums, red fruits, cedar, which will improve with careful cellaring of up to 10 years.

The Wine

Harvested	- March & April 2004
Maturity At Harvest	- 15.0° Baumé
Yeast Type	- L2056 Cote du Rhone isolate
Fermentation Temp	- 18° to 28°C
Time On Skins	- 10 to 14 days
MLF	- spontaneous in barrels
Oak Treatment	- 23 months maturation in new & seasoned French oak hogsheads
Bottled	- December 2005
Colour	- deep purple
Nose	- dark berry fruits, blackberries, dark cherries, plums, & black pepper
Palate	- rich, persistent & concentrated with flavours of blackberry, plums, dark bitter chocolate & cedar with a fine, grape tannin finish
Cellar	- up to 10 years
Alcohol	- 15.0%