



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2005 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.

2005 proved to be a classic vintage with steady winter and spring rains providing good soil moisture levels. An extended ripening period with little rain enabled fruit was able to reach maturity without the risk of disease. Grenache, being the last variety picked, benefited from the Indian summer, giving deep colours and extremely rich flavours.

The 2005 Grenache displays aromas of dark cherry, stewed plum and spice. The palate is full with cherry chocolate and cassis flavours, overlain with warmth and peppery spices.

The Wine

Harvested	- May 2005
Maturity At Harvest	- 15.0° Baumé
Yeast Type	- Lalvin L2226 Cote du Rhone
Fermentation Temp	- 15° to 28°C
Time On Skins	- 7 to 14 days
MLF	- spontaneous in barrels
Oak Treatment	- 13 months maturation in seasoned French oak hogsheads & large oak vats
Bottled	- June 2006
Colour	- deep plum to black cherry red
Nose	-meaty, spicy with, cassis & cherry fruit aromas
Palate	- full bodied & savoury with rich & fleshy spiced fruit flavours & even tannins
Cellar	- up to 10 years
Alcohol	- 15.0 % alc/vol