



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2005 'the turk'

'the turk' is a blend made from 60% Semillon and 40% 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 and April 2005. This wine is un-oaked and was fermented in stainless steel tanks before bottling in July 2005 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 and April 2005
Maturity at Harvest	- 12.2° to 12.8° Baumé
Yeast Type	- L
Skin Contact	- Minimal
Oak Treatment	- None
Bottled	- July 2005
Colour	- Pale straw with green hues
Nose	- Citrus blossom, lemony, straw and honey notes
Palate	- Medium weight, with zesty citrus flavours and a clean finish
Cellar	- 3-5 years
Alcohol	- 13.5%