



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2005 BUTCHERS BLOCK
(MARSANNE VIOGNIER)

2005 Butchers Block is a blend of Marsanne (50%) and Viognier (50%), produced from fruit grown in the Stonewell vineyard.

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 and add complexity to the Syrah wines of Cote Rotie.

The 2005 Vintage was generally mild. Good moisture levels in soil from steady winter and spring rains maintained the health of vines, ensuring good canopies which protected fruit from sunburn. Early concerns of dilution due to larger berry size did not eventuate and a long slow ripening period with little rain allowed fruit to reach full ripeness with low risk of disease.

This blend offers a complex nose of lime, fresh apricots, candied pineapple and citrus peel with lifted aromas of orange blossom and acacia flowers with nutmeg 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 2005
Maturity at Harvest	- 13.8' - 14.3' Baumé
Yeast Type	- EC1118
Skin Contact	- minimal
MLF	- 10%
Time On Lees	- 6 months
Oak Treatment	- 45% French oak hogsheads
Bottled	- Dec 2005
Colour	- pale straw with lime hues
Nose	- delicate and fragrant, with lime and acacia flower aromas overlaying subtle nutmeg and wood spice notes
Palate	- medium bodied with subtle and complex flavours of white peaches and grapefruit, softly textured with a crisp, elegant finish
Cellar	- 5 to 7 years
Alcohol	- 14.5%