



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2005 CABERNET SAUVIGNON

This wine is made from fruit grown on the historic 150 year old Turkey Flat vineyard. The Cabernet Sauvignon vines are planted on the river flat near the cellar door where they thrive on deep soils without the need for irrigation. Cabernet Sauvignon vines produce fruit of exceptional richness and concentration when grown in sites such as this.

What sets Cabernet Sauvignon apart is its ability to travel, to set down its roots in distant lands and still produce something that is recognisably Cabernet, whatever the circumstances and conditions. Whilst the Barossa Valley has largely earned its reputation for making 'big' reds with the Shiraz grape variety, this wine is certainly proof that the Barossa can produce distinctive 'classic' Cabernet with power, concentration and structure, in specific sites. The 'Black Flat' vineyard, behind the winery, is such a site, which, since 1994, has been producing a consistent lineage of classic distinctive and stylish Cabernets.

2005 proved to be a particularly fine vintage for this single vineyard wine. The extended ripening period allowed optimum tannin ripeness and extended time on skins to build seamless tannin and flavour structure. This wine displays classic Cabernet aromatics of red and black currants, juniper berries, red pepper and subtle tobacco notes.

The Wine

Harvested	- April 2005
Maturity at Harvest	- 14.9° Baumé
Yeast Type	- Enoferm B.D.X.
Fermentation Temp	- 22° to 30°C
Time On Skins	- 14 days- 28 days
MLF	- spontaneous in barrels
Oak Treatment	- 22 months in new & seasoned French oak barriques
Bottled	- January 2007
Colour	- deep garnet red
Nose	- red and blackcurrants, juniper berries, red pepper and subtle tobacco notes
Palate	- full bodied, intense, flavours of red and blackberry fruits, bay leaf and tarry licorice with seamless tannin structure
Cellar	- up to 15 years
Alcohol	- 14.5