



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2006 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.

A stunning single vineyard wine, the 2006 Grenache is elegant and perfumed, displaying aromas of fresh raspberries and dark cherries.

The palate is full with stewed plum and anise overlain with warmth and peppery spices.

Full of rich fruit whilst young, this wine will develop wonderful savoury and earthy characters with careful cellaring.

### *The Wine*

Harvested	- May 2006
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 2007
Colour	- deep plum to black cherry red
Nose	- fresh raspberry & dark cherry fruit aromas
Palate	- full bodied with rich & fleshy spiced fruit flavours & even tannins
Cellar	- up to 8 years
Alcohol	- 15.0 % alc/vol