



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2006 BUTCHERS BLOCK
(SHIRAZ GRENACHE MOURVÉDRE)

The Butchers Block is a traditional Barossa blend made with grapes selected from the Turkey Flat vineyards, including some from the original old vine plantings. It is a blend of Shiraz, Grenache and Mourvèdre (Mataro), with the proportions of each variety varying from vintage to vintage. The 2006 vintage of Butchers Block is a blend of 56% Shiraz, 27% Grenache and 17% Mourvèdre.

Each varietal component of this wine was vinified separately in open fermenters and subsequently aged in both hogsheads and larger format French oak for approximately 18 months. The result is an intense warm, earthy full-bodied red with seamless oak integration.

The nose is rich with dark plum and violets and hints of clove, cherry and juniper berry. The palate shows sweet lifted fruits with a hint gaminess and creamy vanillin oak character.

The tannin structure is long and restrained with a velvety finish.

The Wine

Harvested	- April & May 2006
Maturity at Harvest	- 15.0' Baumé
Yeast Type	- L2226 / D254
Skin Contact	- 10-14 days
MLF	- spontaneous in barrels
Oak Treatment	- 18 months in French oak hogsheads & large oak vats
Bottled	- September 2007
Colour	- deep ruby red
Nose	- dark plum and cherry, violets & clove
Palate	- juicy sweet blackcurrants with some gaminess, velvety tannins & crisp acidity
Cellar	- up to 8 years
Alcohol	- 14.5%