



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2006 SHIRAZ

The Turkey Flat Vineyard boasts some of the oldest Shiraz vines in the world. Planted in 1847, these hard-working gnarled old vines are still producing fantastic grapes. They are dry grown with their roots extending metres into the soil in search of moisture.

Much of the credit for the best Shiraz made in the Barossa is due to old vines such as these. The fact that these vines still exist is largely due to a far-sighted quarantine scheme, in which South Australia was spared the phylloxera outbreak which devastated the vineyards of Europe, America and subsequently parts of Australia in the late 1800's.

The 2006 vintage was mild and long. We managed to escape serious heat waves to achieve a slow long ripening period. This produced wines that are floral, elegant and well structured. Cold soaking and extended time on skins has resulted in a firm tannin structure ensuring that this wine will improve with careful cellaring of up to 10 years.

### *The Wine*

Harvested	- February - April 2006
Maturity at Harvest	- 14° - 15° Baumé
Yeast Type	- Various, L2056, L2226, D254, EC1118
Fermentation Temp	- 18° to 30°C
Time On Skins	- 10 to 21 days
MLF	- spontaneous in barrels
Oak Treatment	- 22 months maturation in new & seasoned French oak hogsheads
Bottled	- December 2007
Colour	- deep purple
Nose	- dark berry fruits, plum, tobacco & black pepper
Palate	- restrained fruit character with underlying richness, persistent & with flavours of blackcurrant, plums, dark bitter chocolate & cedar with a fine, grape tannin finish
Cellar	- up to 10 years
Alcohol	- 14.5%