



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2007 GRENACHE

Grenache has its origins in Spain and is particularly well suited to the Barossa climate due to its ability to withstand extremes of heat, aridity and wind.

The fruit for this wine was predominantly sourced from 97 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.

These vines are traditionally spur pruned, in the goblet style of Southern France and yields are kept low (around 2 tonnes/acre or approximately 32 hectolitres/hectare) producing wines of exceptional quality.

The 2007 Grenache is rich and earthy, displaying aromas of cherry, chocolate. 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 more savoury characters with careful cellaring. Bottled under screw cap closure this wine will benefit from decanting prior to serving.

The Wine

Harvested	- March 2007
Maturity at Harvest	- 15° to 15.5° Baumé
Yeast Type	- L2226 and D254
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 & puncheons
Bottled	- July 2008
Colour	- deep plum to black cherry red
Nose	- plums, dark cherry, chocolate aromas
Palate	- full bodied with rich & fleshy spiced fruit flavours & even tannins
Cellar	- up to 8 years
Alcohol	- 15.5 % alc/vol