



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2007 BUTCHERS BLOCK
(MARSANNE VIOGNIER)

2007 Butchers Block is a blend of Marsanne (82%) and Viognier (18%), produced from fruit grown in our Stonewell and Bethany vineyards.

Marsanne is a premium variety originating from the Northern Rhone in France, where it is the dominant white grape variety used in making the great white wines of Hermitage. Viognier also has its origins in the Northern Rhone, where it is used to make rich and aromatic white wines in Condrieu, or to soften and add complexity to the Syrah wines of Cote Rotie.

The 2007 ripening season was warm and dry. White grape varieties took full advantage of the optimum ripening conditions and produced fruit of exceptional quality.

This blend offers a complex nose of lemon and barley sugar, fresh apricots, and citrus peel with lifted aromas of orange blossom with nutmeg and toasted barrel nuances.

A crisp, minerally white with flavours of ripe white stone fruits, citrus and grapefruit are enhanced from partial barrel fermentation in French oak hogsheads. Extended lees contact has further contributed to the mouth-feel and structure of this wine.

The Wine

Harvested	- February 2007
Maturity at Harvest	- 13.0 – 13.5° Baumé
Yeast Type	- D47 & D254
Skin Contact	- minimal
MLF	- 10%
Time On Lees	- 6 months
Oak Treatment	- 70% new & conditioned French oak hogsheads
Bottled	- September 2007
Colour	- pale straw with lime hues
Nose	- delicate and fragrant, with barley sugar and lemon aromas overlaying subtle nutmeg and wood spice notes
Palate	- medium bodied with subtle and complex flavours of white peaches, lime and grapefruit, softly textured with a crisp, elegant finish
Cellar	- 5 to 7 years
Alcohol	- 13.5%