



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 2007 ROSÉ

Australia is ideally suited to producing and consuming wine as fruity, refreshing and reviving as an ice cool glass of Rosé. We enjoy the perfect climate and have the ideal grape varieties, as well as the perfect food culture to complement this style of wine.

Having been amongst the first to lead the great Rosé revival, it has been interesting to watch the popularity of this wine style grow. We dedicate one vineyard to Rosé ensuring continuity of style. Our Rosé is still drier than most and displays complexity and balance difficult to find.

The 2007 Rosé is, as in previous years, a complex blend of Grenache, Shiraz, Cabernet Sauvignon and Dolcetto. Each of these varieties adds its own individual characteristic to the wine.

The colour is rose petal pink with panoply of red fruit flavours such as raspberries, cherries and leafy red and black currants. Fresh and vibrant with an ever so slight 'spritz' on the palate from naturally retained CO<sub>2</sub>.

### *The Wine*

Harvested	- February 2007
Varieties	- Grenache (62%), Shiraz (22%), Cabernet Sauvignon (10%), Dolcetto (6%)
Oak Treatment	- nil
Bottled	- May 2007
Colour	- rose petal pink
Nose	- sweet perfumed red fruits
Palate	- fresh with raspberry and red currant fruit flavours and a crisp acid finish
Cellar	- a fresh wine best consumed within the year, always serve chilled
Residual Sugar	- 10.5g/L
Alcohol	- 13%