



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2008 BUTCHERS BLOCK
MARSANNE VIOGNIER ROUSSANNE

2008 Butchers Block White is a blend of 58% Marsanne 28% Viognier and 14% Roussanne produced from fruit grown in our Stonewell and Bethany vineyards.

Marsanne & Roussane are premium varieties originating from the Northern Rhone in France where they are the dominant white grape varieties 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 fruit for this wine was harvested during the relatively mild February, prior to the March heat wave during which the Barossa Valley, experienced 13 days over 35 degrees - a one in 1,000 year event.

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 rich, medium bodied white, the flavors of honey, pear and green apple 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 2008
Maturity at Harvest	- 12.5 – 13.5' Baumé
Yeast Type	- D47, D254 and EC1118
Skin Contact	- minimal
MLF	- minimal
Time On Lees	- 6 months
Oak Treatment	- 70% new & conditioned French oak hogsheads
Bottled	-September 2008
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 flavors of honey, pear and green apple softly textured with a crisp, elegant finish
Cellar	- 5 to 7 years
Alcohol	- 14%