



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

2009 BUTCHERS BLOCK  
MARSANNE VIOGNIER ROUSSANNE

The 2009 Butchers Block White is a blend of 57% Marsanne 32% Viognier and 11% 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 grapes for the 2009 Butchers Block White were harvested during ideal weather conditions resulting in perfectly balanced fruit producing a wine of ideal balance and freshness.

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 2009
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	-October 2009
Colour	- pale straw with lime hues
Nose	- Intense aromatics of almond and orange blossom.
Palate	- medium bodied with subtle and complex flavours of crisp pear and stone fruit with a lemon sherbet finish.
Cellar	- 5 to 7 years
Alcohol	- 13.5%