



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1995 GRENACHE NOIR

Grenache has its origins in Spain, in particular the northern province of Aragon. A favourite in southern Australia due to its ability to withstand extremes of heat, aridity and wind it produces wines of exceptional quality providing yields are kept low (around 3 tonnes/acre). The vines traditionally spur pruned, often in a goblet shaped bush style.

Grenache has been a very popular variety in the Barossa Valley and for the first 100 years of the wine making industry it was the mainstay of fortified winemaking. The decline in fortifieds during the 1960s and 1970s saw many Grenache vines pulled but renewed interest in the variety for table wine production in the 1990s means that those aged vines which remain are now highly prized.

Wine writers and consumers have been particularly excited about Turkey Flat Grenache Noir since its release in 1992. SA writer Philip White's description summed it up: "zippy and fresh in a European way; a lunch wine for hardline lunch timers. It has a fleshy, plummy, sweet and spicy palate with a deceptive wallop of alcohol."

The 1995 vintage is even more interesting. The product of a drier than normal season in the Barossa, the 75 year old bush vines worked hard to deliver beautifully concentrated fruit and this has translated into a wine with intense flavour, spiciness and a pronounced tannin structure. This tannin not only provides elegance and length but will contribute to greater longevity than previous vintages of this unique wine.

The Wine

Harvested	– late April 1995
Bottled	– December 1995
Oak Treatment	– French and American second-use hogsheads
Colour	- bright plum to cherry red
Nose	– sweet, perfume and spice aroma
Palate	– rich, fleshy, sweet and spicy with soft lingering tannins
Cellar	– five to ten years
Alcohol	– 15.3% Alc/Vol