



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1996 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 2 tonnes/acre or approximately 32 hectolitres/HA). The vines are traditionally spur pruned, in the goblet style of Southern France.

Grenache has been a very popular variety in The Barossa Valley and has traditionally been the mainstay of fortified winemaking. A major decline in the consumption of fortified wine styles during the 1960s and 1970s saw many Grenache Vines removed. Renewed interest in the variety as a dry table wine has meant that the few old vines that do remain are now highly prized.

This wine is made from 75 year old Grenache vines grown on the Turkey Flat Vineyard. These old vines produce fantastically concentrated fruit which translates into a style of Grenache for which Turkey Flat has become famous. The 1996 growing season provided outstanding conditions and is noted as one of the best vintage's in the Barossa's history.

It displays concentrated dark cherries and plums, overlain with warmth and peppery spices. Smooth lingering tannins balance the richness of the fruit and invite drinking now, or after 5–7 years cellaring.

The Wine

Harvested	- April & May 1996
Grape Maturity at Harvest	- 14.5°Be
Yeast Type	- Lalvin L2226 Cote du Rhone isolate
Fermentation temperature	- 20° to 22°C
Time on Skins	- 8 Days
Malolactic Fermentation	- Spontaneous in Barrels
Bottled	- February 1997
Oak Treatment	- 9 months maturation in seasoned French & American oak hogsheads
Colour	- bright plum to cherry red
Nose	- perfumed, spicy with sweet berry and cherry fruit aromas.
Palate	- medium-full bodied, rich and fleshy with intense fruit flavours.
Cellar	- up to seven years.
Alcohol	- 14.7% alcohol