



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1997 BUTCHERS BLOCK

The Butchers Block is the first full-bodied red blend from Turkey Flat. It is a blend of Mataro (67%), Shiraz (17%) and Grenache (16%). Each varietal component of this wine was vinified separately and subsequently matured in a combination of French and American oak barrels for 18 months. The result is a complex richly flavoursome wine with seamless oak integration.

Spicy plums and cherries are at the forefront of the palate with a lingering fine-grained textured tannin finish.

Although decadently delicious now, those who hide this wine in their cellar for at least 5 years will be rewarded.

The Wine

Harvested	- March 1997
Bottled	- October 1998
Oak Treatment	- 18 months in French and American Oak
Colour	- deep ruby red
Nose	- multi-spiced fruit with a hint of sweet oak
Palate	- rich, fleshy, sweet and spicy with soft textured tannins
Cellar	- 5 years
Alcohol	- 14.5% alc/vol