



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1997 CABERNET SAUVIGNON

This wine is made from fruit grown on the historic 150 year old Turkey Flat vineyard. The Cabernet Sauvignon is planted on the river flat near the cellar door where tobacco once grew during World War 1. Although the tobacco did not thrive, the Cabernet Sauvignon vines produce fruit of exceptional richness and concentration.

What sets Cabernet Sauvignon apart is its ability to travel, to set down its roots in distant lands and still produce something that is recognizably Cabernet, whatever the circumstances and conditions. Whilst the Barossa Valley has largely earned its reputation for making 'big' reds with the Shiraz grape variety, this wine is certainly proof that the Barossa can produce Cabernet with power and concentration.

The 1997 vintage has produced excellent wines which are intense and full of varietal flavour. Like most of Southern Australia the Barossa was hit with a burst of 40°C heat in late February, followed by cool weather which served to delay ripening through late March. However an extended Indian summer contributed to superb colour and flavour development in reds.

This is one of the biggest Cabernet Sauvignons made by Turkey Flat. The colour is excitingly dark with pungent violet, cassis and blackberry aromas. The palate oozes seductive sweet ripe berry flavours. As always the style is very much fruit driven with supportive oak and Tannin structure.

The Wine

Harvested	- April 1997
Grape Maturity at Harvest	- 14.9° Be
Yeast Type	- Lalvin B.D.X.
Fermentation temperature	- 18° to 20°C
Time on Skins	- 8 Days
Malolactic Fermentation	- spontaneous in barrels
Bottled	- February 1999
Oak Treatment	- 2 years in new and seasoned French oak hogsheads.
Colour	- deep red
Nose	- intense berry fruit aromas supported by subtle oak.
Palate	- full bodied, rich berry fruit flavours with a back bone of fine grained tannin.
Cellar	- up to fifteen years.
Alcohol	- 14.1% alc/vol.