



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1998 SHIRAZ

The Turkey Flat Vineyard boasts some of the oldest Shiraz vines in the world. Planted in 1847, these hard-working gnarled old vines are still producing fantastic fruit. They receive no irrigation with their roots extending metres into the soil in search of moisture.

Much of the credit for the best Shiraz made in the Barossa is due to old vines such as these. The fact that these vines still exist is largely due to a far-sighted quarantine scheme, in which South Australia was spared the phylloxera outbreak which devastated the vineyards of Europe, America and subsequently parts of Australia in the late 1800's.

The intensity and concentration of this wine is a reflection of the excellent growing conditions of the 1998 vintage.

True to reputation, the '98 is a wickedly dark, plummy wine, with a nose of spicy black cherries and espresso. Chocolate, spice and ripe plums fill out the palate. The flavours persist with soft, firm tannins, suggesting a long cellaring potential.

The Wine

| | |
|---------------------------|--|
| Harvested | - April 1998 |
| Grape Maturity at Harvest | - 14.5°Be |
| Yeast Type | - L2056 Lalvin Cote du Rhone isolate |
| Fermentation temperature | - 15° to 20°C |
| Time on Skins | - 7 Days |
| Malolactic Fermentation | - Spontaneous in Barrels |
| Bottled | - February 2000 |
| Oak Treatment | - 22 months maturation in new and seasoned French and American oak hogsheads |
| Colour | - deep red purple |
| Nose | - sweet berry fruit, dark cherries, plums, spice and chocolate |
| Palate | - rich and concentrated, plums, mocha and sweet berry fruit |
| Cellar | - up to 20 years |
| Alcohol | - 14.2% alc/vol |