



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 1999 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 90 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 1999 Grenache displays aromas of dark cherry, plum and spice. The palate is full with cherry chocolate and plum flavours, overlain with warmth and peppery spices.

### *The Wine*

Harvested	- May 1999
Grape Maturity at Harvest	- 15.2°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 2000
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 spicy fruit flavours
Cellar	- up to ten years
Alcohol	- 15.0 % alc/vol