



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

## 1999 SEMILLON

The Barossa Valley's long term love affair with Semillon is attributable to its ability to provide wines which are full of varietal flavour and richness, even in the toughest of years.

This wine is produced from selected fruit from 45 year old Semillon vines at Turkey Flat.

There was no oak fermentation or maturation involved in the making of this wine, resulting in pure, clean, uncluttered fruit flavours and concentration. Aging on yeast lees for 6 months has contributed texture and mouthfeel to the palate.

This wine can be enjoyed now for its freshness and liveliness or cellared for up to 5 years, giving it the opportunity to develop rich, honeyed flavours, fullness and added complexity.

### *The Wine*

Date harvested	- March 1999
Grape maturity	
at harvest	-12.5 Baume
Yeast Type	- Lalvin EC 1118
Time on skins	- Minimal
Malolactic	
Fermentation	- Nil
Time on lees	- 4 months
Oak Treatment	- Nil
Bottled	- August 1999
Colour	- pale straw with green hues
Nose	- fruity and vibrant, citrus, green apple and tropical fruit aromas with flinty, grassy notes
Palate	- fresh and clean with intense tropical fruit flavours
Cellar	- up to 5 years
Alcohol	- 12.1% alc/vol