



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1999 BUTCHERS BLOCK

The fruit for the Butchers Block is sourced from some of the original vines on the Turkey Flat property. The 1999 vintage of Butchers Block is a blend of 39% Mataro, 35% Shiraz and 26% Grenache.

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.

The nose is spicy and complex with aromas of wild plum, cherry, sandalwood and bitter chocolate. Spice, plums and cherries are at the forefront of the palate with a lingering fine-grained textured tannin finish.

The Wine

Date harvested	- April 1999
Grape maturity	
at Harvest	- 13.6° Bé
Yeast type	- L2226
Skin contact	- 7 days
MLF	- spontaneous in barrels
Oak treatment	- 18 months in French and American Oak
Bottling date	- December 2000
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	- 13.8% alc/vol