



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1999 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 1999 vintage has produced a full-bodied ripe Cabernet Sauvignon with an elegant and fragrant bouquet featuring classic Cabernet aromas, cassis, chocolate and red currents.

The palate is intense and full with sweet ripe berry fruits, plums, cedar, dark chocolate flavours with gentle oak support and a lingering fine tannin finish.

The Wine

Harvested	- March 1999
Grape Maturity at Harvest	- 13.8° Be
Yeast Type	- Emoferm B.D.X.
Fermentation temperature	- 18° to 24°C
Time on Skins	- 8 Days
Malolactic Fermentation	- spontaneous in barrels
Bottled	- February 2001
Oak Treatment	- 2 years in new and seasoned French oak hogsheads.
Colour	- deep crimson red
Nose	- intense berry fruit aromas supported by subtle oak.
Palate	- full bodied with rich berry fruit flavours with a backbone of fine grained tannin.
Cellar	- up to ten years.
Alcohol	- 14.0% alc/vol.