



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

PEDRO XIMÉNEZ

This fortified Pedro Ximénez was made from grapes grown specifically for us by a number of traditional Barossa grape growers. When the grapes reached a maturity of 15 Baumé the canes supporting the bunches were cut, which enabled the fruit to dehydrate and concentrate. Two weeks later the fruit was harvested at a maturity of approx 18 Baumé.

The grapes were then crushed, and after maceration for 4 days were fortified with brandy spirit, pressed and matured in French oak hogsheads.

Amber in colour, the nose and palate display attractive marmalade and citrus peel characters.

The Wine

Harvested	- A blend of 1997, 1998, 1999, 2000, 2001 & 2002 vintages
Maturity At Harvest	- 15 Baumé
Oak Treatment	- French oak hogsheads
Bottled	- April 2004
Colour	- bright orange/amber
Nose	- intense marmalade, cumquat with a slightly spicy edge
Palate	- lusciously rich and intense, with apricot and marmalade flavours
Alcohol	- 17.2%