



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2006 'the turk'

'the turk' is a blend made from 33% Cabernet Sauvignon, 25% Shiraz, 24 % Mourvèdre and 18% Grenache. The selected parcels are made from grapes grown on our Stonewell Road, Menge Road and Bethany estates.

The separate components of this wine were chosen for their finesse and elegance, to make a traditional easy drinking Barossa style. After open fermenter vinification, each wine was matured for 13 months in a combination of 300 litre and 500 litre oak casks to soften the natural grape tannins.

The typical ripe berry & cherry fruit characteristics of the Shiraz and Grenache are enhanced by the spicy aromatics of Cabernet and Mourvèdre, to give the wine the complexity typical of all the Turkey Flat red wine styles.

The Wine

Harvested	- March & April 2006
Maturity at Harvest	- 14.0° to 15.0° Baumé
Yeast Type	- L 2226 and EC1118
Skin Contact	- Various from 7 to 14 days
Oak Treatment	- Seasoned small and large oak casks
Bottled	- January 2008
Colour	- Deep red/purple
Nose	- Lifted blackcurrant, blueberry, cherry and spice
Palate	- Medium to full bodied, soft ripe tannins, fresh berry flavours
Cellar	- 3-5 years
Alcohol	- 14.5%