



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2000 BUTCHERS BLOCK

The Butchers Block is a Rhone style blend made with fruit selected from the Turkey Flat vineyards, including some from the original old vine plantings. It is a blend of Mataro (Mourvèdre), Shiraz and Grenache, with the proportions of each variety varying from vintage to vintage. The 2000 vintage of Butchers Block is a blend of 48% Mataro, 31% Shiraz and 21% Grenache.

Each varietal component of this wine was vinified separately and subsequently matured in French oak barrels for 18 months. The result is a warm, earthy, full-bodied Rhone style red with seamless oak integration.

The nose is spicy and complex with aromas of leafy raspberry, cherry, sandalwood with hints of cocoa, sage, leather and white pepper. The palate displays flavours of black cherries, spice, red currants and pepper with an appealing soft tannin finish.

The Wine

Date harvested	- April 2000
Grape maturity at Harvest	- 14.5° Baumé
Yeast type	- L2226
Skin contact	- 7 days
MLF	- spontaneous in barrels
Oak treatment	- 20 months in French Oak hogsheads
Bottling date	- December 2001
Colour	- deep ruby red
Nose	- red currant, cherry, cocoa, leather and pepper aromas
Palate	- rich, fleshy, sweet and spicy with soft textured tannins
Cellar	- 5 years
Alcohol	- 14.5%