



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2006 CABERNET SAUVIGNON

This wine is made from fruit grown on the historic 150 year old Turkey Flat vineyard. The Cabernet Sauvignon vines are planted on the river flat near the cellar door where they thrive on deep soils without the need for irrigation. Cabernet Sauvignon vines produce fruit of exceptional richness and concentration when grown in sites such as this.

What sets Cabernet Sauvignon apart is its ability to travel, to set down its roots in distant lands and still produce something that is recognisably 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 distinctive 'classic' Cabernet with power, concentration and structure, in specific sites. The 'Black Flat' vineyard, behind the winery, is such a site, which, since 1994, has been producing a consistent lineage of classic distinctive and stylish Cabernets.

This intensely varietal Cabernet sourced from the "Black Flat" vineyards, is infused with eucalypt from the old gums that grow along the creek bed. Red currant, cedar and subtle tobacco on the nose gives way to a long palate of fine firm tannin, wood spice and wild fennel. This strictly limited release will improve with careful cellaring of up to 15 years.

The Wine

Harvested	- April 2006
Maturity at Harvest	- 14.5° Baumé
Yeast Type	- Enoferm B.D.X.
Fermentation Temp	- 18° to 26°C
Time On Skins	- 14 days- 28 days
MLF	- spontaneous in barrels
Oak Treatment	- 20 months in new & seasoned French oak barriques
Bottled	- December 2007
Colour	- deep garnet red
Nose	-black berry, spice and subtle tobacco notes
Palate	- full bodied, intense, flavours of red and blackberry fruits, eucalypt and anise with seamless tannin structure
Cellar	- up to 15 years
Alcohol	- 14.5