



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2007 MOURVÈDRE

Encounters with unblended Australian Mourvèdre are rare. The origins of Mourvèdre are almost certainly Spanish where it is often called *Monastrell*. It is the principal black grape of the five appellations that cluster on Spain's Southeastern Mediterranean Coast.

A very late variety in both bud break and ripening season, the Barossa Valley is one of the few areas in Australia that can successfully ripen Mourvèdre. One of the original grapes grown in the Barossa Valley, Mourvèdre thrives in the hot and dry conditions of a Barossa summer. Until the late 1960s, however, the main French plantings of Mourvèdre were in Provence, where it is the dominant grape in *Bandol*. It is also used in the blends of *Cotes du Rhone* and *Chateauneuf du Pape*.

The wine produced from Mourvèdre's small, sweet, thick-skinned berries tend to be deeply coloured, rich in spice, high in alcohol and tannin, gamey when young and full of fruit.

The Wine

Harvested	- April 2007
Maturity at Harvest	- 15° Baumé
Yeast Type	- EC1118
Fermentation Temp	- 20° to 28°C
Time On Skins	- 12 days-18 days
MLF	- spontaneous in barrels
Oak Treatment	- 18 months in new & seasoned French oak hogsheads and puncheons
Bottled	- December 2008
Colour	- deep cherry red
Nose	- plum, sweet spice, leather
Palate	- rich, intense, flavours of red berry fruits, with a mineral flinty finish.
Cellar	- up to 15
Alcohol	- 14.5%