



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2008 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 South-eastern 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.

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 suitability of Mourvèdre to the Barossa's climate was tested during the 2008 vintage. The varieties vigorous canopy and late ripening allowed the fruit to withstand the extreme heatwave the Barossa suffered in mid March. Low yields have resulted in a rich and generous wine with length of flavour and a fine, chalky finish.

The Wine

Harvested	- April 2008
Maturity at Harvest	- 14° 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 2009
Colour	- deep cherry red
Nose	-fine floral bouquet of violets, bay & wood spice.
Palate	- rich, intense, flavours of fresh raspberries & blueberries, with white pepper spice.
Cellar	- up to 15 years
Alcohol	- 14.5%