



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2010 MOURVEDRE

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 2010 growing season proved ideal with a warm summer preceded by the best winter rains for 5 years. Mourvedre soaked up the warmth showing its suitability towards the Barossa Valley by producing a wine of great depth and structure.

An amethyst-like complexion leads to a striking nose of earthiness teemed with a subtle suggestion of mushroom and red berries.

Further ripe fruit leads us to an engaging and robust mid palate with the assured use of oak offering support and length to the tannins, but also bestowing a touch of white pepper and a discrete toasty note which lingers on the finish.

The Wine

Harvested	- April 2010
Maturity at Harvest	- 14° Baumé
Yeast Type	- EC1118/Spontaneous
Fermentation Temp	- 20° to 28°C
Time On Skins	- 12 days-18 days
MLF	- Spontaneous in barrels
Oak Treatment	- 12 months in new & seasoned French oak hogsheads and puncheons
Bottled	- December 2011
Colour	- Deep cherry red, amethyst
Nose	- Red berries, subtle earthiness and mushrooms
Palate	- Fresh mulberries, white pepper and anise
Cellar	- Up to 10 years
Alcohol	- 14.5%