



T U R K E Y
F L A T
V I N E Y A R D S
B A R O S S A V A L L E Y

2010 SHIRAZ

The Turkey Flat Vineyard boasts some of the oldest Shiraz vines in the world. Planted in 1847, these hard-working gnarled old vines are still producing fantastic grapes. They are dry grown with their roots extending metres into the soil in search of moisture.

Much of the credit for the best Shiraz made in the Barossa is due to old vines such as these. The fact that these vines still exist is largely due to a far-sighted quarantine scheme, in which South Australia was spared the phylloxera outbreak which devastated the vineyards of Europe, America and subsequently parts of Australia in the late 1800's.

Consecutive wet winters, a warm growing season and modest yields have created a 2010 Shiraz of rare quality.

Musing with intensity, the nose broods of dark berries and cedar. Carefully chosen French oak lifts the fruit, lengthens the palate and adds longevity to the wine. In youth, this wine is firmly bound and requires decanting. Given time in the decanter, or alternatively the cellar, this wine will unravel to reveal a combination of decadence and balance that only exists in exceptional vintages. Cellar fifteen years plus.

The Wine

Harvested	- March – April 2010
Maturity at Harvest	- 14°-15° Baumé
Yeast Type	- Various, L2056, L2226, D254, EC1118
Fermentation Temp	- 18° to 26° C
Time on Skins	- 10-21 Days
MLF	- Spontaneous in barrels
Oak Treatment	- 20 Months matured in new & seasoned French Oak Hogsheads
Bottled	- December 2011
Colour	- Crimson purple
Nose	- Dark berries and cedar
Palate	- Concentrated fruit characters with structured tannins and supportive oak
Cellar	- 15+ years
Alcohol	- 14.5%