



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2011 BUTCHERS BLOCK
(SHIRAZ GRENACHE MOURVÈDRE)

The Butchers Block is a made with grapes selected from the Turkey Flat Bethany, Stonewell and Koonunga vineyards. The 2011 vintage of Butchers Block is a blend of 72% Shiraz, 19% Grenache and 8% Mourvèdre.

The 2011 growing season threw us atypical conditions for the ordinarily sun-drenched Barossa Valley. A cool and wet summer was instrumental in the approach to the winemaking, leading to a Butchers Block Red dominated by Shiraz from our more exposed sites.

In the glass, Butchers Block Red is a structured wine with Shiraz providing a significant backbone of lively fruit and tannin. Grenache adds white pepper to the palate and nose, whilst Mourvedre contributes further interest and vitality. The 2011 Butchers Block Red is an enticing wine best drunk within 5 years.

The Wine

Harvested	- March, April 2011
Maturity at Harvest	- 13.5°-14.5° Baumé
Yeast Type	- L2226, D254 and EC1118
Skin Contact	- 6-18 days
MLF	- Spontaneous in barrels
Oak Treatment	- 18 months in French oak hogsheads & large oak vats
Bottled	- November 2012
Colour	- Bright ruby red
Nose	- Cherry, violets & white pepper
Palate	- Juicy sweet blueberries and pepper
Cellar	- Up to 5 years
Alcohol	- 14.0%