



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2011 BUTCHERS BLOCK
MARSANNE VIOGNIER ROUSSANNE

The 2011 Butchers Block White is a blend of 56% Marsanne 32% Viognier and 12% Roussanne produced from fruit grown in our Stonewell and Bethany vineyards.

Marsanne & Roussanne are premium varieties originating from the Northern Rhone in France where they are the dominant white grape varieties used in making the great white wines of Hermitage. Viognier also has its origins in the Northern Rhone, where it is used to make rich and aromatic white wines in Condrieu.

The 2011 growing season provided many challenges with a cooler than average March and heavy unseasonal rainfall. Traditional to Turkey Flat style the Marsanne was picked early and pressed lightly avoiding any ill effects caused by the unseasonable weather. The Viognier and Roussanne were carefully handpicked and sorted by the vineyard team ensuring that only the best fruit reached the winery.

This wine has bright aromatics, subtle texture and vibrant acidity. The Marsanne received partial new oak maturation, some malolactic fermentation and 6 months of battonage to guarantee mouth feel whilst contributing restrained secondary aromas. The Viognier contributes apricot and floral aromas with Roussanne adding tropical nuances and a round palate weight.

Harvested	- March 2011
Maturity at Harvest	- 12.0 – 13.5' Baumé
Yeast Type	- D47, D254 and EC1118
Skin Contact	- Minimal
MLF	- Partial
Time On Lees	- 6 months
Oak Treatment	-50% Oak treatment – a mix of Puncheons and Hogsheads
Bottled	-October 2011
Colour	- Pale straw with lime hues
Nose	- Aromatic of fresh apricots & orange blossom.
Palate	- Subtle & complex flavours of pear & stone fruit
Cellar	- 6 to 7 years
Alcohol	- 13.0%