



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

2012 BUTCHERS BLOCK
(SHIRAZ GRENACHE MOURVÈDRE)

The Butchers Block is a made with grapes selected from the Turkey Flat Bethany, Stonewell and Koonunga vineyards. The 2012 vintage of Butchers Block is a blend of 40% Shiraz, 35% Grenache and 25% Mourvèdre.

The 2012 growing season was long and mild, escaping the heat spikes associated with some vintages in the Barossa Valley. Two rain events during harvest, extended the growing season for the later ripening Shiraz vineyards as well as the Grenache and Mourvedre. The conditions proved ideal for Shiraz, allowing a great balance between ripe flavours and varietal spice. Grenache and Mourvedre responded to the conditions by producing bright aromatic wines.

The 2012 BBR is an aromatic and subtly structured wine with Shiraz providing a backbone of solid tannins and luscious depth of flavour. Grenache provides a dash of spice and cherry sweetness, taming the Shiraz beautifully whilst Mourvedre adds extra layers to the tannins and a little funk and fragrance.

The Wine

Harvested	- February, March and April 2012
Maturity at Harvest	- 13.5-15.0° Baumé
Yeast Type	- L2226, D254 and EC1118
Skin Contact	- 10-21 days
MLF	- Spontaneous in barrels
Oak Treatment	- 14 months in French oak hogsheads & large oak vats
Bottled	- June 2013
Colour	- Garnet
Nose	- Dark plum and cherry, violets & five spice
Palate	- Juicy sweet blackcurrants and pepper
Cellar	- Up to 8 years
Alcohol	- 14.5%