



2014 BUTCHERS BLOCK WHITE

TURKEY FLAT VINEYARDS

BAROSSA VALLEY

49% MARSANNE
35% VIOGNIER
16% ROUSSANNE

OUR STYLE

A textural & bright blend in the Southern-Rhone style. As the sole table-white in our range, here we offer something teasingly different, interesting and very food-friendly.

THE 2013 VINTAGE

A warm and dry summer has created a rich and voluptuous dry white. Traditional to Turkey Flat style the Marsanne was picked early and pressed lightly. The Viognier was handpicked, chilled, crushed and saw 48 hours on skins and then pressed lightly. The Roussanne was a little riper when handpicked and subsequently whole bunch pressed.

TASTING NOTES

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. A well rounded, complex wine with a persistent finish.

ENJOY WITH

Earthy dishes of white meat or seafood, from succulent & homely roast chicken with maple-glazed sweet potato, or refined & elegant seared scallops with cauliflower purée.

OUR WINEMAKING

A happy marriage of three varietals, treated individually to bring out the best in themselves & each other. To promote the textural backbone so integral to this wine we treat the Marsanne to French oak with 6 months lees stirring. Viognier remains in stainless steel, retaining freshness, bringing life and vibrancy to the palate. Roussanne finishes the blend perfectly, lifting the palate with fresh, tropical nuances.

TECHNICAL SPECIFICATIONS

Harvested:	February 2014
Maturity at Harvest:	10.5°-13.5° Baumé
Oak Treatment:	50% oak treatment, all puncheons 30% of which is new
Bottled:	October 2014
Cellar:	6-7 years
MLF:	Partial
Alcohol:	13.0%