



2014 BUTCHERS BLOCK RED

TURKEY FLAT VINEYARDS BAROSSA VALLEY

50% SHIRAZ
41% GRENACHE
9% MATARO

OUR STYLE

Named in honour of our family's original use for the building that now houses our Cellar Door, the Butchers Block Red is a structured, fruit-driven & medium bodied wine. A crowd-pleasing style of wine that offers excellent value for money.

THE 2014 VINTAGE

A significant rain event in late January relieved what was otherwise a hot and dry growing season. The months following were cool and dry allowing different varieties and blocks to ripen independently of each other.

TASTING NOTES

The 2014 Butchers Block Red has an attractive colour & uplifting bouquet of dark plums, rose & sweet spice. The Shiraz brings a classic element of spice and blackcurrant to the palate followed by Grenache's typical raspberry, cherry combination. Mataro is the spine of the blend, adding supportive tannin & fragrance.

ENJOY WITH

Warm, comfortable meals just like Mum makes – spaghetti bolognese, braises or lamb cutlets. Or funk it up a notch with braised rabbit or hare with tomato and olives.

OUR WINEMAKING

Like medals at a children's sporting event, when we blend a wine we like each parcel to have recognition, its own chance to feel proud of its contribution to the team. Here, each varietal is vinified & aged individually in French oak barrels before the final blending process. Shiraz adds the generous mouthfeel, Grenache the spice and cherry-like sweetness and Mourvèdre the backbone, savoury edge and fragrance. Balance is crucial, each varietal's contribution is evident, yet nothing competes for your attention.

TECHNICAL SPECIFICATIONS

Harvested:	February-April 2014
Maturity at Harvest:	13°-15° Baumé
Oak Treatment:	14 months (Shiraz) & 12 months (Grenache & Mataro) in French oak hogsheads & large oak vats
Bottled:	July 2015
Cellar:	Up to 10 years
MLF:	Spontaneous in barrels
Alcohol:	14.4%