



2016 BAROSSA VALLEY WHITE

TURKEY FLAT VINEYARDS BAROSSA VALLEY

MARSANNE	38%
ROUSSANNE	33%
VIOGNIER	29%

OUR STORY

Johann Fiedler moved to Bethany in 1843. It was here on the banks of Tanunda Creek where he planted an experimental garden, orchard & 72 varieties of grapes to see what would thrive best. Fiedler, a muse to generations of Barossa viticulturists and winemakers, inspired the planting of three white varieties; Marsanne, Viognier & Roussanne.

THE 2016 VINTAGE

A dry winter as well as a warm start to spring brought forward both budburst and flowering delivering a vintage a month ahead of schedule. A hot and dry summer caused varieties and vineyards to ripen collectively.

The vineyards inexplicably held together well 2016. This combined with 30mm of rain in January gave the winery some respite, and allowed the collective quality of 2016 to be very good.

TASTING NOTES

A layered & thought-provoking blend inspired by the whites of the Rhone Valley. The underlying rich medley of fresh & roasted stone fruit is topped with a toasty note of spice-laced crumb. Balanced with a restrained zesty hit of ginger on the lingering finish.

ENJOY WITH

Keep it simple with a rustic roast chicken, maple-glazed sweet potato & fresh leaves or opt for something on the fragrantly spicy side such as korma curry or rice dishes.

OUR WINEMAKING

The Turkey Flat Barossa Valley White blend is sourced from the Bethany and Stonewell regions of the Barossa. Traditional to Turkey Flat style the Marsanne was picked early, pressed lightly & fermented in barrel. The Roussanne was a little riper when handpicked and subsequently treated whole bunch. Viognier was handpicked, chilled, crushed and saw 48 hours on skins and also gently pressed.

TECHNICAL SPECIFICATIONS

Harvested:	January/February 2016
Maturity at Harvest:	9.5°-13.5° Baumé
Oak Treatment:	50% oak treatment, all puncheons 30% of which is new
Bottled:	October 2016
Cellar:	6-7 years
MLF:	Partial
Alcohol:	11.5%