EST. 1847

# TURKEY FLAT VINEYARDS

BAROSSA VALLEY

## ANCESTOR SHIRAZ

### 2024 VINTAGE




In 1847, Johann August Frederick Fiedler planted Shiraz vines, among 72 grape varieties, on his property at Turkey Flat. The survival of these vines, despite the 1987 vine pull scheme, inspired the Schulz family — now the fourth-generation owners of Turkey Flat — to pursue a more personal approach to winemaking. After years of dedicated work restoring the property and bringing its gardens back to life, Turkey Flat Vineyards was born in 1990. The name 'The Ancestor' pays homage to our own ancestors, who purchased the Turkey Flat property in the 1870s. Fittingly, the vines themselves are recognised as Ancestor vines under the Barossa Old Vine Charter, reflecting their remarkable heritage and enduring legacy. The distinctive script featured on the label has been reproduced directly from an 1888 Schulz family butchers ledger, discovered during the restoration of the family's former butcher shop, now home to our Cellar Door.

### TASTING NOTE

The 2024 Ancestor exemplifies what we truly love about this special vineyard. A real reflection of history, site, and vintage, showcasing such effortless power with underlying elegance and refinement. The wine opens with dark brooding plum and blackberries, moving more into coffee bean, graphite, and smoky notes. A myriad of dried herbs, baking spices and autumnal undertones also add to the complexities of the wine. The palate is inviting, soft, almost gentle at first. It's smooth and delicate, until a refreshing wave of acidity dances across the palate, along with light packing tannins which add focus and balance. The length is long, full of dark chocolate and integrated oak leading into a savoury and mineral finish.

### VINTAGE 2024

The 2024 vintage commenced in February, exactly twenty days earlier than in 2023. Ripening came on quick late January, thanks to lower yields, warmer late season conditions, and lack of rainfall. With no rain recorded for February, coupled with a three-week stint of temperatures 30 degrees or above, this created a compressed vintage which was completed in a record five weeks. Despite the conditions, the lower yields produced high quality fruit of intense concentration, ripe tannins, and generous flavour.

### WINEMAKING

The hand-picked fruit was carefully destemmed to an open top fermenter where it underwent fermentation for approximately seven days. Post ferment, the wine was transferred to French oak puncheons for maturation of which 50% was new. After 16 months in oak, the wine was classified, and the blend made up in tank. The Ancestor Shiraz was then placed back into barrel for a further 8 months prior to bottling.

**WINEMAKER:** James Adams

**HARVESTED:** 8 March 2024

**VINEYARD:** Bethany 1847 Ancestor Vineyard

**VARIETIES:** 100% Shiraz

**ALCOHOL:** 14.5%

**OAK TREATMENT:** 24 months in French Oak, 50% New.

**BOTTLED:** 10 July 2026

**CELLAR:** 10+ years

**NUMBER OF BOTTLES:** 560

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