

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2025 -

TURKEY FLAT ROSÉ

(100% Grenache)

WINE STYLE

This wine was first made during a time when Rosé was an anathema in a region becoming world-renowned for big, bold Shiraz. Turkey Flat created a style crafted with clear purpose to shift perceptions, demonstrating that Australian Rosé can be a fine wine and that the Barossa is well-placed to be its source.

VINTAGE 2025

The 2025 vintage will be remembered for its fast-paced nature, below average yields and devastating frosts causing widespread damage to fresh new shoots. Vintage commenced with a bang before Australia Day thanks to hotter and dryer growing conditions and did not show any signs of slowing down. Fruit had no trouble reaching its phenological ripeness with many blocks all ripening in unison causing a fast and frenetic picking schedule. However, despite the challenges the vintage presented, the wines produced showed fantastic generosity, richness, and structure. All the hallmarks of what makes the Barossa famous and so sought after.

TASTING NOTES

Blushing pink in appearance, the 2025 Turkey Flat Rose is bursting full of fresh juicy raspberry and watermelon on the nose with deft hints of white peach, Turkish delight, and floral citrus. The palate is tight and taught, with a crunchy acid line adding a cleansing freshness against a delicate textural grip and moreish mouthfeel. Perfectly balanced with a long line of sophistication and length, inviting you back for more.

WINEMAKING

Each individual vineyard was picked and vinified separately at differing stages of maturity. Upon picking, the fruit was crushed and delicately pressed to stainless steel tanks to cold settle, before being racked and fermented. Fermentation was cool and long to maximise aromatic intensity and purity. Post ferment, the wine was blended, filtered, and sent straight to bottle to preserve freshness.

TECHNICAL SPECIFICATIONS

Harvested: February to March 2025

Maturity at Harvest: 11.5°-12.5° Baumé

Treatment: 100% stainless steel ferment

Bottled: June 2025

Cellar: A fresh wine best consumed in its youth, serve chilled.

Residual Sugar: 4.0 g/L

Alcohol: 12.0%

