



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

1998 BUTCHERS BLOCK

This is the second vintage of the Butchers Block. It is a full-bodied blend of Mataro (50%), Shiraz (16%) and Grenache (34%). Each varietal component of this wine was vinified separately and subsequently matured in a combination of French and American oak barrels for 18 months.

The result is a complex, richly flavoursome wine with seamless oak integration. Spicy plums and cherries are at the forefront of the palate with a lingering fine-grained textured tannin finish. Although decadently delicious now, those who hide this wine in their cellar for at least 5 years will be rewarded.

The Wine

Harvested	- April 1998
Grape Maturity	
at Harvest	- 13.1° Bé
Yeast Type	- L2226 Cote du Rhone isolate
Fermentation	
Temperature	- 18° to 20° C
Time on skins	- 7 days
Malolactic	
Fermentation	- spontaneous in barrels
Oak Treatment	- 18 months in French and American Oak
Bottled	- December 1999
Colour	- deep ruby red
Nose	- multi-spiced fruit with a hint of sweet oak
Palate	- rich, fleshy, sweet and spicy with soft textured tannins
Cellar	- 10 years
Alcohol	- 13.2% alc/vol