



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

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## QUINQUINA WHITE

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This aromatised wine starts with a Marsanne base and is infused with a mix of fruits and botanicals to create a fresh, Australian take on vermouth. A touch of bitterness comes from cinchona bark, slowly simmered to make a quinine solution. This addition classifies the wine as a 'quinquina' (kin-KEE-na) – a vermouth-style aperitif made without wormwood.

Designed as a bright, summer aperitif, this aromatic wine is refreshing and versatile—perfect served chilled over ice, mixed with a splash of soda, or used as a base for creative cocktails. Its lively blend of citrus and floral notes makes it an ideal way to start a warm evening or enjoy as a light, sunny sip anytime.

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# QUINQUINA RECIPES

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## **Turkey Flat Signature ~ Pink Grapefruit Spritz**

*60ml Quinquina*

*15-30ml Bickford's Pink Grapefruit Cordial*

*Soda Water*

Pour Quinquina over crushed ice. Add pink grapefruit and stir. Add soda water to taste and garnish with dried orange.

## **QQ Spritz**

*60ml Quinquina*

*Soda Water*

Pour Quinquina over crushed ice. Add soda water to taste and garnish with a lime slice, orange peel and a sprig of rosemary.

## **Vesper Martini**

*3 parts London Dry Gin*

*1 part Vodka*

*1 part Quinquina*

Shake all ingredients in a cocktail shaker over ice. Strain into a martini glass and garnish with lemon peel.

## **The Turkey Flat Negroni**

*45ml gin*

*30ml Quinquina*

*30ml Campari*

Pour over ice, stir and garnish with an orange wedge.

## **QQ on the Rocks**

*60ml Quinquina*

*Cubed ice*

Pour Quinquina over ice and garnish with a bruised strip of orange peel.

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