

EST. 1847

TURKEY FLAT VINEYARDS

BAROSSA VALLEY



SINGLE VINEYARD STONEWELL SHIRAZ 2024 VINTAGE

This wine represents the very best expression of Shiraz from one exceptional vineyard in Stonewell. Created to showcase the individuality of this site and the quality that can be achieved from carefully selected fruit. This wine tells the story of one vineyard, one place and one vintage.

TASTING NOTE

Our Single Vineyard Stonewell Shiraz showcases the true quality of the special vineyard. The wine opens with an intense layering of dense black fruits, from blackberry, plum and dark mulberry to hints of sweet ripe blueberry. Further time in the glass reveals a more distinct olive note rolling into a deeper array of peppercorn, vanilla, and dusty mocha characters. Generous from the first sip, complex flavours of charred oak, coffee bean, and dark bitter chocolate dance across the palate supported by a bright acid core, fine tannin backbone, and long lingering finish. A rich and concentrated wine showing the true power of our Stonewell vineyard, which will only further improve with age.

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

This wine was traditionally fermented in open-top fermenters, with the free run and pressings matured separately to build greater concentration, structure and complexity. The wine was matured for 18 months in 500L French oak puncheons before a further seven months of bottle ageing prior to release. Powerful yet refined, it is built to reward careful cellaring for many years to come.

FOOD PAIRING

Rich slow-cooked meats, mushroom risotto, roasted eggplant, truffle dishes and aged cheeses.

WINEMAKER: James Adams

HARVESTED: March 2024

VINEYARD: Stonewell

VARIETIES: 100% Shiraz

ALCOHOL: 14.5%

OAK TREATMENT: 18 months in French oak puncheons. 45% of which were new. 55% seasoned

BOTTLED: 28 January 2026

CELLAR: 8+ years

NUMBER OF BOTTLES: 2667