

EST. 1847

TURKEY FLAT VINEYARDS

BAROSSA VALLEY



PINOT GRIS 2026 VINTAGE

Our first wine with fruit sourced out of the Barossa Valley, we went to the Adelaide Hills, where the climate is cooler. Backing up from the highly awarded 2025 Pinot Gris, this vintage will not dissappoint.

TASTING NOTES

The fruit for this new release was again sourced from the higher altitude of the Adelaide Hills. The cooler climate ensured the wine was bursting full of natural acidity, intense purity and deep flavour, all the hallmarks of this great region. Classic markers of fresh juicy pear, lychee and sweet white florals dominate the nose, leading into a palate full of salivating green apple and citrus all wrapped in a crunchy core of natural acidity and texture.

VINTAGE 2026

The season started off with a bang in mid-February, where a weeklong heat wave in late January accelerated ripening. But what looked to be a fast and frenetic vintage was suddenly halted by early march rainfall. The welcomed rain helped vines recover and reset from the hot, drying conditions. Berry splitting became a real concern across the region, but thankfully all Turkey Flat fruit was unscathed and continued hanging disease free. From here, vintage ran at a much slower and steadier pace, with the last fruit harvested in mid-April. A long vintage full of challenges, but one which will be remembered for high quality wines.

WINEMAKING

The sustainably grown fruit was selectively machine harvested in the cool of night where upon its delivery to the winery, was gently pressed to stainless steel tanks to retain freshness. A long cool ferment followed ensuring the development of intense aromatics and flavour. Post ferment, a short maturation on lees prior to bottling helped add roundness and texture to the wine.

WINEMAKER: James Adams

HARVESTED:
2nd April 2026

VINEYARD: Mappinga Rd,
Oakbank (Adelaide Hills)

VARIETIES: 100% Pinot Gris

ALCOHOL: 12.5%

TREATMENT: 100% Stainless
Steel ferment

RESIDUAL SUGAR:

BOTTLED: 2nd July 2026

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