

EST. 1847

TURKEY FLAT VINEYARDS

BAROSSA VALLEY

## GRENACHE

~ 2024 ~

Turkey Flat has 30 years experience in making Grenache. This older variety for South Australia has a natural home in the Barossa, although respect for the variety as a maker of fine wine has only recently been achieved. It has been an important part of the Turkey Flat range since 1992.

### TASTING NOTES

Lightly framed in colour this wine is bursting full of expressive fresh red fruits like cranberry/raspberry, along with floral rose petal notes. The subtle herbal/autumnal edge adds complexity and depth. A mineral, stone like feel on the palate adds freshness, along with fine powdery tannins and a long savoury, creamy like finish.

### VINTAGE

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. February recorded 0mm of rain, 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

A very considered approach was used to make our 2024 Grenache, emphasising heavily on preserving freshness and varietal/site expression. The fruit was left to cold macerate for approximately one week to extract colour, flavour and tannin, before a gentle ferment was carried out in temperature controlled closed top fermenters. Maturation took place in seasoned, large format puncheons for only a short period, to encourage a brighter and more fruit driven style.

WINEMAKER: James Adams

HARVESTED: February 2024

### VINEYARD:

Bethany, Liebich Steingarten Rd

VARIETIES: 100% Grenache

ALCOHOL: 14.5%

RESIDUAL SUGAR:

OAK TREATMENT: 12 months in seasoned French oak

### BOTTLED:

December 2025

CELLAR: 10 + years

