

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2022 -

BAROSSA VALLEY WHITE

MARSANNE • ROUSSANNE

(55%)

(45%)

Johann Fiedler moved to Bethany in 1843. It was here on the banks of Tanunda Creek where he planted an experimental garden, orchard & 72 varieties of grapes to see what would thrive best. Fiedler, a muse to generations of Barossa viticulturists and winemakers, inspired the planting of these white varieties.

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VINTAGE 2022

The Barossa was blessed with good rain fall in the growing season preceding vintage 2022. Combined with a cool, dry summer, this made for ideal ripening conditions for our grapes. These favourable conditions have led to wines from this vintage having great balance of flavour and intensity.

TASTING NOTES

Rich and multi-layered on the nose with honeydew and fresh citrus combining beautifully with hints of creamy nougat, gun smoke and ginger spice. The palate is full of tension, with stone fruit and lemon curd hemmed in by a tight acid drive and long textured finish.

WINEMAKING

The Turkey Flat Barossa Valley White blend is sourced from the Bethany and Stonewell regions of the Barossa. Both varieties were hand picked early to preserve freshness, then lightly whole bunch pressed directly to French oak puncheons, of which 55% were new and 45% second use. The wine remained in oak for six months seeing regular battonage and partial, natural malolactic fermentation.

TECHNICAL SPECIFICATIONS

Harvested: February/March 2022

Maturity at Harvest: 11.5°-12.5° Baumé

Oak Treatment: 100% oak treatment for 6 months. All puncheons, 55% of which were new.

Bottled: November 2022

Cellar: 6-7 years

MLF: Partial

Alcohol: 12.5%

