

EST. 1847

TURKEY FLAT VINEYARDS

BAROSSA VALLEY

BAROSSA VALLEY WHITE ~ 2025 ~

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 varietals.

TASTING NOTES

Due to the unfortunate frosts throughout the growing season, the 2025 Barossa Valley White blend consists predominantly of Marsanne. The nose offers up initial notes of flint and struck match, before revealing more varietal citrus, lemon pith, butterscotch and nougat aromas with more time in the glass. The palate is alive with tension and texture. Rich flavours of stone fruit and peach fill the mouth, along with vanilla, lemon curd and almond. A long chalky phenolic and saline feel is balanced with a taut acidity, and long creamy mouthfeel finish. A perfect food wine.

VINTAGE 2025

The vintage will be remembered for its fast-paced nature, below average yields and devastating frosts causing widespread damage to fresh new shoots. Vintage commenced with a bang before Australia Day thanks to hotter and dryer growing conditions and did not show any signs of slowing down. Fruit had no trouble reaching its phenological ripeness with many blocks all ripening in unison causing a fast and frenetic picking schedule. However, despite the challenges the vintage presented, the wines produced showed fantastic generosity, richness, and structure. All the hallmarks of what makes the Barossa famous and so sought after.

WINEMAKING

Sourced from both our Bethany and Stonewell vineyards, the three varieties were handpicked early to retain freshness and acidity and all vinified separately until final blending. The Roussanne spent 24 hours on skins, whilst the remaining varieties were gently whole bunch pressed directly to large format oak for fermentation using both cultured and wild yeast. The separate parcels remained in oak for 8 months post fermentation, undergoing partial malolactic fermentation and receiving weekly bâtonnage to build texture and flavour.

WINEMAKER: James Adams

HARVESTED:

February / March 2024

VINEYARD:

Stonewell ~ Marsanne
Bethany ~ Viognier and
Roussanne

VARIETIES: 92% Marsanne,
5% Roussanne, 3% Viognier

ALCOHOL: 12.8%

OAK TREATMENT: 8 months
in French and Hungarian
puncheons. 30% of which
were new.

BOTTLED: November 2025

CELLAR: Drink now or cellar
for 5+ years

