



2015 BAROSSA VALLEY WHITE

TURKEY FLAT VINEYARDS BAROSSA VALLEY

49% MARSANNE
35% VIOGNIER
16% ROUSSANNE

OUR STORY

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 three white varieties; Marsanne, Viognier & Roussanne.

THE 2015 VINTAGE

Sugar levels and flavour development came together this year for the earliest picked parcel in 26 years of production. Each component during harvest displayed distinct varietal character, great phenolic development, good colour and lifted acidity.

TASTING NOTES

A layered & thought-provoking blend inspired by the whites of the Rhone Valley. The underlying rich medley of fresh & roasted stone fruit is topped with a toasty note of spice-laced crumb. Balanced with a restrained zesty hit of ginger on the lingering finish.

ENJOY WITH

Keep it simple with a rustic roast chicken, maple-glazed sweet potato & fresh leaves or opt for something on the fragrantly spicy side such as korma curry or rice dishes.

OUR WINEMAKING

The Turkey Flat Barossa Valley White blend is sourced from the Bethany and Stonewell regions of the Barossa. Traditional to Turkey Flat style the Marsanne was picked early and pressed lightly. The Viognier was handpicked, chilled, crushed and saw 48 hours on skins and then pressed lightly. The Roussanne was a little riper when handpicked and subsequently whole bunch pressed.

TECHNICAL SPECIFICATIONS

Harvested:	February 2014
Maturity at Harvest:	10.5°-13.5° Baumé
Oak Treatment:	50% oak treatment, all puncheons 30% of which is new
Bottled:	October 2014
Cellar:	6-7 years
MLF:	Partial
Alcohol:	13.0%