

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2017 -

BAROSSA VALLEY WHITE

MARSANNE · VIOGNIER · ROUSSANNE

(45%)

(33%)

(22%)

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 varietals; Marsanne, Viognier & Roussanne.

VINTAGE 2017

A return to the vintage of old with vintage beginning somewhat later than recent years. High spring rainfall and consistent temperatures throughout the growing season saw higher yields coupled with excellent flavour intensity. Overall, another exceptional year.

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.

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 (45%) was picked early and pressed lightly. The Viognier (33%) was handpicked, chilled, crushed and saw 48 hours on skins and then pressed lightly. The Roussanne (22%) was a little riper when handpicked and subsequently whole bunch pressed.

TECHNICAL SPECIFICATIONS

Harvested: February/March 2017

Maturity at Harvest: 11.5°-13.5° Baumé

Oak Treatment: 45% oak treatment, all puncheons 50% of which is new.

Bottled: December 2017

Cellar: 6-7 years

MLF: Partial

Alcohol: 12.9%

