

EST. 1847

# TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

## TASTING NOTES

- NV -

### SPARKLING SHIRAZ

SHIRAZ *dosed with* PEDRO XIMÈNEZ

UP-front primary fruit with a dry finish. This Australian sparkling wine features a deliciously fine mousse and bead. It has all the festivity of a sparkling white, with a deep, gutsy soul. This wine is sourced from parcels amongst our Shiraz vineyards that produce a higher concentration of primary fruit characters and lower tannins (which can be accentuated by bubbles).

## TASTING NOTES

Beneath a rich shade of crimson lies at its heart a deep, complex structure. Full of dried cranberry, cacao, blueberry and cherry. This wine is bold yet dazzling with a mosaic of flavours and a finish to match.

## WINEMAKING

The base wine for our favourite fizz is created from a Solera system with an average age of 3 years. After tirage it spends up to 24 months on lees, adding a true elegance and finer, more persistent bead. Pedro Ximènez is added following disgorgement, imparting a delicate caress of sweetness, making it just that little more delectable and moreish.

## TECHNICAL SPECIFICATIONS

**Oak Treatment:** Matured in a Solera system in seasoned oak hogsheads for up to 36

**Bottled:** October 2018

**Disgorged:** November 2018

**Cellar:** Up to 10 years

**Alcohol:** 13.0%

