

EST. 1847

# TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

## TASTING NOTES

### TURKEY FLAT QUINQUINA

Aromatic Quinine Wine | Australian Vermouth

With an idea of consuming an aromatised white over summer we began to explore our possibilities and after tasting through leading vermouths and aperitifs, we were taken by the lifted aromatics and layered interest of Lillet Blanc and Cocchi Americano. There began our path of aromatic infusion. After infusing just about everything we could find from berries, fruits, hard spices, tea, fresh and dried herbs, flowers, nuts and seeds we decided on a fresher and more distinct aromatic profile. Our chosen aromats were a combination of native Australian botanicals bittered with cinchona bark.

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#### TASTING NOTES

Intense citrus with floral notes and a delicious, bitter kick to the finish.

#### WINEMAKING

Marsanne was pressed, settled, racked and began fermentation. Our aromats were thrown in at 5 Baume and continued to ferment with the juice until the blend was fortified at 1 Baume. The Quinquina continued to infuse for a further 3 months (differing from the traditional method of adding aromatised spirit to wine). A slow process of separately simmering small batches of cinchona bark and extracting a bitter quinine solution proceeded. This solution was added just prior to bottling. It is this process that makes this wine a Quinquina (or Chinati).

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#### QQ SPRITZ

- 60 ml Quinquina
- Sparkling Water
- Ice
- Strip of orange rind

Using a highball glass, pour Quinquina over ice. Top with sparkling water to taste and garnish with orange rind.

