

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2018 -

BAROSSA VALLEY WHITE

MARSANNE • VIOGNIER • ROUSSANNE

(46%)

(27%)

(27%)

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.

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VINTAGE 2018

The 2018 growing season was long, hot and dry leading to a slightly early, low yielding vintage. The wines from the 2018 vintage are fruit rich, well coloured and of substance. The vintage will be remembered for producing wines that reflect the generosity for which has made the Barossa famous.

TASTING NOTES

A layered & thought-provoking blend inspired by the Rhône Valley. The underlying rich medley of fresh & roasted stone fruit is laced with toast and spice, with a crisp zesty hit of ginger on the lingering finish. A sophisticated wine ready to drink now with the ability to age well.

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 (46%) was picked early and pressed lightly. The Viognier (27%) was handpicked, chilled, crushed and saw 48 hours on skins and then pressed lightly. The Roussanne (27%) was a little riper when handpicked and subsequently whole bunch pressed.

TECHNICAL SPECIFICATIONS

Harvested: February/March 2018

Maturity at Harvest: 11.5°-13.5° Baumé

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

Bottled: November 2018

Cellar: 6-7 years

MLF: Partial

Alcohol: 12.5%

