

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2020 -

TURKEY FLAT ROSÉ

(100% Grenache)

WINE STYLE

This is the 27th release of the Turkey Flat Rosé. This wine was first made during a time when Rosé was an anathema in a region becoming world-renowned for big, bold Shiraz. Turkey Flat created a style crafted with clear purpose to shift perceptions, demonstrating that Australian Rosé can be a fine wine and that the Barossa is well-placed to be its source.

VINTAGE 2020

The 2020 vintage will be one for the ages, with a backdrop of devastating bushfires and ongoing drought in Australia, and the emergence of a global pandemic. Fortunately, our little pocket of the Barossa was spared the destruction of fires and cool ripening conditions offset the impact of drought and earlier hot weather. Yields for 2020 were lowered due to windy conditions during pollination in the previous Spring. February and March were significantly milder in temperature than December and January, ensuring that fruit quality was optimal.

TASTING NOTES

Tangerine and fresh berries on the nose, with a trace of powdery talc and white blossom. The palate starts with red berry fruit with a backbone of cool spice reminiscent of caraway seed. The finish has a deft textural grip and a sensation of lime. The 2020 release will stand up to a great breadth of food styles and has a versatility that ensures it will be enjoyed in any season.

WINEMAKING

The Turkey Flat Rosé is the result of nearly thirty years of refinement in technique. Our style has become archetypal of Australian Rosé, with fresh, aromatic fruit, florals and spice on the nose, satisfying body and texture on the palate, and a clean, savoury-shift on the finish. Grenache is the star of this wine and is picked in multiple parcels across the vintage to provide the components for a wine that is a masterclass in blending.

TECHNICAL SPECIFICATIONS

Harvested: February-March 2020

Maturity at Harvest: 8.5°-14° Baumé

Oak Treatment: Nil

Bottled: May 2020

Cellar: A fresh wine best consumed in its youth, always serve chilled.

Residual Sugar: 4.2 g/L

Alcohol: 12.5%

