

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2018 -

TURKEY FLAT GRENACHE

(100% Grenache)

Turkey Flat has more than 25 years experience in making Grenache. This older variety for South Australia has a natural home in the Barossa, although respect for the variety as a maker of fine wine has only recently been achieved. It has been an important part of the Turkey Flat range since 1992.

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2018 VINTAGE

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 and a reminder of just how well Grenache flourishes in hardy conditions.

TASTING NOTES

Mark Bulman has made Grenache his signature varietal after taking over full control of winemaking at Turkey Flat in 2010. Under his direction this remains respectful to our past tradition of making Grenache into a fine wine, while moving seamlessly into a more refined, contemporary style. The wine was fermented with 15% whole bunch with half the remaining stems also included in the ferment. Maturation took place in a combination of neutral oak Foudre and neutral oak puncheons. The resulting wine shows beautiful floral and spiced aromatics, bright fruit that fills out into more complex spiced and savoury characteristics, and strong tannins that will ensure longevity.

TECHNICAL SPECIFICATIONS

Harvested: February 2018

Maturity at Harvest: 13.8° Baumé

Oak Treatment: 12 months maturation in an old French Foudre & 20% second use Burgundian hogsheads.

Bottled: July 2019

Cellar: 15+ years

MLF: Spontaneous in barrels

Alcohol: 15.0%

