

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

BAROSSA VALLEY WHITE

MARSANNE · VIOGNIER · ROUSSANNE

"A layered & thought-provoking blend inspired by the Rhône Valley"

WINE STYLE

This is a textural and aromatic wine demonstrating the class and sophistication of what a Marsanne, Viognier & Roussanne blend can offer. There is a clean acidity to the finish but also a lovely sense of weight in the mouth revealing a complex and elegant wine. The palate has a strong sense of stone fruit as well as the feeling of spice, reminiscent of ginger and other warmer spices. As a younger wine it pairs extremely well with seafood, or lighter white meats.

REGIONAL SUITABILITY

The Barossa was predicted to support Rhône varieties at settlement (*see Baron's of Barossa 'Vineyards of the Empire' for source, if needed*). While the red varieties from this region are now very established, the whites remain marginal and less known. Growing Marsanne, Viognier and Roussanne and also blending them together can be considered the white counterpoint to blends made from Shiraz, Grenache and Mataro. These varieties 'belong' in the Barossa and are especially appropriate to Turkey Flat, considering our vineyards lie near the North Para River and therefore close to the valley floor.

AGE POTENTIAL

While ready to drink now, this wine has the potential to age up to ten years. It will develop into a fuller wine within five years and, if kept longer, will become a rich, stone fruit dominant, full bodied white that pairs beautifully with richer food.

