

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- NV -

PEDRO XIMÉNEZ (100%)

WINE STYLE

Christmas cake in a glass! Lusciously rich and intense with apricot and marmalade characters. Incredibly moreish. This fortified Pedro Ximénez was made from grapes grown in one of the last remaining Pedro plantings in the Barossa Valley. The grapes are amongst the last to be harvested each vintage in this region.

TASTING NOTES

Amber in colour, the nose and palate display attractive marmalade and citrus peel characters.

ENJOY WITH

Rich foods, sweet or savoury. Best picks? Chocolate truffles, Christmas pudding, pate, figs, sticky ribs, blue cheese & charcuterie. Serve chilled.

WINEMAKING

Aged using a Solera system, this blended wine has an average age of 7 years. Careful consideration is given to creating nutty characters with a background of freshness.

TECHNICAL SPECIFICATIONS

Maturity at Harvest: 16° - 17° Baumé

Oak Treatment: A French oak cask solera system dating back to 1997

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

Alcohol: 17.0%

