

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2020 -

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.

—

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

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: March 2020

Maturity at Harvest: 13.2° Baumé

Oak Treatment: 12 months maturation in an old French Foudre & 20% mature puncheons.

Bottled: July 2021

Cellar: 15+ years

MLF: Spontaneous in barrels

Alcohol: 14.1%

