

EST. 1847

TURKEY FLAT VINEYARDS

TANUNDA — BAROSSA VALLEY

TASTING NOTES

- 2024 -

TURKEY FLAT ROSÉ

(100% Grenache)

WINE STYLE

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 2024

The 2024 vintage commenced in February, exactly twenty days earlier than in 2023. Ripening came on quick late January, thanks to lower yields, warmer late season conditions, and lack of rainfall. February recorded 0mm of rain, coupled with a three-week stint of temperatures 30 degrees or above. This created a compressed vintage which was completed in a record five weeks. Despite the conditions, the lower yields produced high quality fruit of intense concentration, ripe tannins, and generous flavour.

TASTING NOTES

The 2024 Turkey Flat Rose is a burst of fresh juicy summer fruits and mouthwatering flavours. Fragrant Pink Lady apples, white peach, raspberry, and floral citrus all leap out the glass, with lively Turkish delight and musk adding depth and spice. The palate is tightly woven with an abundance of red berry fruits, peach, and citrus flavours. A tightly coiled acid line full of energy and tension, is perfectly balanced with an elegant mouthfeel and textural grip. The finish is long and focused full of sophistication and control.

WINEMAKING

Each individual vineyard was picked and vinified separately at differing stages of maturity. Upon picking, the fruit was crushed and delicately pressed to stainless steel tanks to cold settle, before being racked and fermented. Fermentation was cool and long to maximise aromatic intensity and purity. Post ferment, the wine was blended, filtered, and sent straight to bottle to preserve freshness.

TECHNICAL SPECIFICATIONS

Harvested: March to April 2024

Maturity at Harvest: 11.2°-12.6° Baumé

Oak Treatment: Nil

Bottled: May 2024

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

Residual Sugar: 4.0 g/L

Alcohol: 12.0%

