

TURKEY FLAT, BAROSSA VALLEY,
SOUTH AUSTRALIA

MENTZENDORFF
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1858



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

BAROSSA VALLEY WHITE

DETAILS OF PRODUCTION

Johann Fiedler moved to Bethany in 1843. It was here on the banks of Tanunda Creek where he planted an experimental garden, orchard & 72 varieties of grapes to see what would thrive best. Fiedler, a muse to generations of Barossa viticulturists and winemakers, inspired the planting of three white varieties; Marsanne, Viognier & Roussanne. The Turkey Flat Barossa Valley White blend is sourced from the Bethany and Stonewell regions of the Barossa. Picked early to hold freshness and preserve acidity, both varieties were whole bunch pressed to new and second use French Puncheons. Fermentation was completed on full solids to promote funk and layers of spice. The wine rested in oak over winter seeing regular battonage, which has added richness and length to the palate before bottling in Spring.

TASTING NOTES

A layered & thought-provoking blend inspired by the whites of the Rhone Valley. The underlying rich medley of fresh & roasted stone fruit is topped with a toasty note of spice-laced crumb. Balanced with a restrained zesty hit of ginger on the lingering finish.

HOW TO SERVE

Keep it simple with a rustic roast chicken, maple-glazed sweet potato & fresh leaves or opt for something on the fragrantly spicy side such as korma curry or rice dishes. 6-7 years aging potential.

VINTAGE

2021

STYLE

White

BLEND OF GRAPES

Marsanne
Viognier
Roussanne

WINEMAKER

Mark Bulman

ALCOHOL

12.7%

