

TURKEY FLAT, BAROSSA VALLEY,  
SOUTH AUSTRALIA

**MENTZENDORFF**  
*wine shippers since*  
**1858**

## PEDRO XIMÉNEZ



TURKEY  
FLAT  
VINEYARDS  
BAROSSA VALLEY

### DETAILS OF PRODUCTION

This fortified Pedro Ximénez was made from grapes grown in one of the last remaining Pedro plantings in the Barossa Valley. Pedro Ximénez are amongst the last grape varieties to be harvested each vintage in the Barossa Valley. The grapes are hand picked, crushed, and after maceration for 4 days, fortified with brandy spirit, pressed and matured in French oak hogsheads. Aged using a Solera system dating back to 1997, this blended wine has an average age of 7 years. Careful consideration is given to creating nutty characters with a background of freshness.

### TASTING NOTES

Amber in colour, the nose displays intense marmalade, citrus peel and cumquat with a slightly spicy edge. The palate is lusciously rich and intense, with apricot and marmalade flavours lingering.

### HOW TO SERVE

Pair with rich foods, sweet or savoury. Chocolate truffles, patê, figs, sticky ribs, blue cheese & charcuterie. Serve chilled.

#### VINTAGE

NV

#### STYLE

Dessert

#### BLEND OF GRAPES

100% Pedro Ximénez

#### WINEMAKER

Mark Bulman

#### ALCOHOL

17%

