

TURKEY FLAT, BAROSSA VALLEY,
SOUTH AUSTRALIA

MENTZENDORFF
wine shippers since
1858



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY

ROSÉ

DETAILS OF PRODUCTION

Beginning in 1994, Turkey Flat were amongst the first to lead the great 'Rosé Revival' and have since developed a cult following by treating this style of wine with the respect it deserves. This is a light, crisp & dry Rosé with beautiful aromatics. The Grenache is sourced from specific sites achieving perfect yields promoting prominent primary fruit while retaining appealing palate cleansing crispness. Turkey Flat create the lifted palate with bright, youthful, and rosey-cheeked Grenache to play the starring role. Grenache is picked in multiple parcels across the vintage to provide the components for a wine that is a masterclass in blending. The 2021 vintage will be remembered as one of excellent quality and yield. The first dominant La Nina event since the Summer of 2010/11 led to a wet Spring, setting up the best fruit-set seen since the 2017 vintage. While the Eastern and Western seaboard yielded to La Nina with heavy rain over the growing season, South Australia and the Barossa Valley proved to be an anomaly with long, cool and dry conditions that proved ideal for ripening grapes. The resultant wines are intense with fruit and colour.

TASTING NOTES

Tangerine and fresh berries on the nose, with a trace of powdery talc and white blossom. The palate starts with red berry fruit with a backbone of cool spice reminiscent of caraway seed. The finish has a deft textural grip and a sensation of lime.

HOW TO SERVE

The 2021 release will stand up to a great breadth of food styles and has a versatility that ensures it will be enjoyed in any season. Best served chilled with Asian or Spanish inspired spicy or seafood dishes.

VINTAGE
2021

STYLE
Rosé

BLEND OF GRAPES
100% Grenache

WINEMAKER
Mark Bulman

ALCOHOL
12.5%

RESIDUAL SUGAR
4.2g/l

