



2012 THE ANCESTOR
TURKEY FLAT VINEYARDS
BAROSSA VALLEY

100% SHIRAZ from 1847 plantings

OUR
STYLE

In 1847 Johann August Frederick Fiedler planted shiraz vines (amongst 72 varieties of grape vine) on his property at 'Turkey Flat'.

It was the preservation of the same vines in the face of the 1987 vine pull scheme which prompted the Schulz family (now 5th generation owners of the Turkey Flat property) to begin a new more personal approach to winemaking. Thus, after years of hard work bringing the garden back to life, in 1990 Turkey Flat Vineyards was born.

Naming 'The Ancestor' refers, of course, to our own Ancestors who purchased the Turkey Flat property in the 1870s, although interestingly the vines themselves are classified as 'Ancestor' vines by the Barossa Old Vine Charter. The distinctive script on this label has been taken directly from the 1888 Schulz family butchers ledger, discovered while restoring their shop to become our Cellar Door

THE 2012
VINTAGE

2012 was an exceptional year by anyone's standards; lower than average yields, no disease, ideal ripening conditions and a slow steady harvest in which to give each parcel of fruit careful individual attention. From this perfect season came the most exemplary fruit off the Ancestor vines and the decision that this vintage - and these vines themselves - needed to be honoured.

TASTING
NOTES

The Ancestor is the epitome of the Turkey Flat style. Balance, poise and purity are hallmarks. An exceptional wine that guarantees to reward the owner for a generation to come.

OUR
WINEMAKING

This shiraz is the result of an exceptional vineyard and vintage combined with very simple winemaking. The wine was vinified in an open fermenter before being transferred to French oak Hogsheads for maturation. At the time of Turkey Flat Shiraz classification the 1847 Shiraz the very best old and new barrel of the 1847 block were closed. The wine remained in barrel for a further 12 months & aged 12 months in bottle prior to release.

TECHNICAL
SPECIFICATIONS

Harvested: 15 March 2012

Maturity at harvest: 14.2° Baumé

Oak treatment: 28 months in 50% new French oak

Bottled: August 2014

Cellar: 30 years plus