



2015 THE LAST STRAW
 TURKEY FLAT VINEYARDS
 BAROSSA VALLEY

100% MARSANNE

OUR
 STYLE

Now into its ninth release, the 2015 Last Straw is our venerable and distinctive 100% Marsanne. This sweet wine is inspired by the fabulous vin de paille of France's Rhone Valley.

TASTING
 NOTES

A delicate wine on the bouquet but one that dances across the palate. Luscious fresh stone fruit and pear intertwine with oak to great success. The wine is lifted by a lick of acidity. Pleasing and complex, with a dry finish.

ENJOY
 WITH

The freshness of this sweet wine loves fruit based desserts, think of the Australian icon - Peach Melba - for inspiration. Alternately, it will serve equally well as an aperitif - saltiness is its perfect counter point - try Manchego with quince paste, green olives, fried whitebait or salt cod fritters.

OUR
 WINEMAKING

Vin de paille refers to a traditional method of obtaining concentrated sugars and flavours by laying harvested grapes on straw mats where they are left in the sun to dehydrate.

Select bunches from the low yielding 2015 vintage were air dried for six weeks before being crushed and pressed. This unfermented juice is then transferred into a new 500 litre French oak barrel for fermentation and maturation until bottling.

TECHNICAL
 SPECIFICATIONS

Harvested:	April 2015
Maturity at Harvest:	14.5° Baumé
Maturity at Crushing:	19.0° Baumé
Yeast type:	Natural
Time on lees:	3 months
Oak Treatment:	100% new French oak
Bottled:	September 2015
Cellar:	Up to 5 years
Residual Sugar:	117 g/L
Alcohol:	11.5%