



2016 BUTCHERS BLOCK RED

TURKEY FLAT VINEYARDS BAROSSA VALLEY

49% SHIRAZ
38% GRENACHE
13% MATARO

OUR STYLE

Named in honour of our family’s original use for the building that now houses our Cellar Door, the Butchers Block Red is a structured, fruit-driven & medium bodied wine. A crowd-pleasing style of wine that offers excellent value for money.

THE 2016 VINTAGE

A dry winter as well as a warm start to spring brought forward both budburst and flowering delivering a vintage a month ahead of schedule. A hot and dry summer caused varieties and vineyards to ripen collectively.

The vineyards inexplicably held together incredibly well 2016. this combined with 30mm of rain in January gave the winery some respite, and allowed the collective quality of 2016 to be very good.

TASTING NOTES

A thrilling wine that leaps from the glass with instant rapport. Layers of spice, dark plum, cassis and berry fruit adorn the palate - pleasantly held by an oaky embrace. To be shared, to be enjoyed.

ENJOY WITH

Warm, comfortable meals just like Mum makes – spaghetti bolognese, braises or lamb cutlets. Or funk it up a notch with braised rabbit or hare with tomato and olives.

OUR WINEMAKING

Like medals at a children’s sporting event, when we blend a wine we like each parcel to have recognition, its own chance to feel proud of its contribution to the team. Here, each varietal is vinified & aged individually in French oak barrels before the final blending process. Shiraz adds the generous mouthfeel, Grenache the spice and cherry-like sweetness and Mataro the backbone, savoury edge and fragrance. Balance is crucial, each varietal’s contribution is evident, yet nothing competes for your attention.

TECHNICAL SPECIFICATIONS

Harvested:	January-March 2016
Maturity at Harvest:	13°-15° Baumé
Oak Treatment:	100% French, 2% new
Whole Bunch:	9%
Bottled:	August 2017
Cellar:	Up to 10 years
MLF:	Spontaneous in barrels
Alcohol:	14.0%