



2017 BUTCHERS BLOCK RED  
TURKEY FLAT VINEYARDS  
BAROSSA VALLEY

46% SHIRAZ  
38% GRENACHE  
16% 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 2017  
VINTAGE

A return to the vintage of old with vintage beginning somewhat later than recent years. High spring rainfall and consistent temperatures throughout the growing season saw higher yields coupled with excellent flavour intensity. Overall, another exceptional year.

TASTING  
NOTES

A medium-bodied palate with red and black berries. Layers of spice, dark plum, cassis and berry fruit adorn the palate - pleasantly held together by fine tannins. Smooth & delicious.

ENJOY  
WITH

A food friendly red if there ever was one! This deceptively lighter style wine is equally comfortable being enjoyed with a cheese & charcuterie board or a warm home cooked meal, such as; spaghetti bolognese, lamb cutlets or braised rabbit served with tomato and olives.

OUR  
WINEMAKING

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 2017  
Maturity at Harvest: . . . . . 13°-15° Baumé  
Oak Treatment: . . . . . 100% French, 2% new  
Whole Bunch: . . . . . 9%  
Bottled: . . . . . August 2018  
Cellar: . . . . . Up to 10 years  
MLF: . . . . . Spontaneous in barrels  
Alcohol: . . . . . 14.1%