



GRANT BURGE
HONOURING THE 1865 PIONEER

The story of Grant Burge is one of the past, the present, and the future. Planting their roots in the Barossa Valley in 1865, the Burges began as a family of devoted vignerons. For five generations, they spent their days toiling on the land, understanding the soil, and from it, growing grapes that would become premium wines of today.

2021 Grant Burge Filsell 100 Limited Edition



At Grant Burge wines, we challenged ourselves to come up with the most vibrant and impactful wines possible.

GRAPE VARIETY

Shiraz

COLOUR

Deep dark magenta with black hues. This wine shows full density of colour.

NOSE

Kirsch with hazelnut that lift instantly from the glass and are highly perfumed. Strong aromas of hazel nut with nutmeg contribute with cherry rupe and boysenberry.

PALATE

Plush cherry chocolate fruit initially pounce from glass onto palate with firm and directional tannins that persist and drive long. There is a savory element of damsum plum and spice that help lift the highly complex fruit matrix. The firm structure helps highlight the dark, dense and directional tannins that finish with chocolate and espresso. The flavours meld and continue long after tasting, providing a memorable tasting experience. The wine is dense and unashamedly powerful but highly expressive of vineyard, region, vintage and variety.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

The 2021 vintage provided good rainfall in Autumn and desired sporadic rainfall through spring which led to better than average fruit set. Furthermore, this filled and maintained soil moisture content all the way to summer. Far cooler than average summertime temperatures led to even ripening and slow grape maturation leading to exceptional phenolic ripeness and colour. This vintage was fortunate enough to avoid extreme heat events leading to perfect fruit conditions at time of harvest.

WINE ANALYSIS

Alc/Vol: 14.5%
Acidity (TA): 7.2 g/L
pH: 3.34
Residual Sugar: 0.4 g/L

PEAK DRINKING

Careful cellaring potential for 10+ years.

FOOD MATCH

Rib eye, portobello mushrooms with rocket and blue cheese pesto.

WINEMAKER

Angus Seabrook