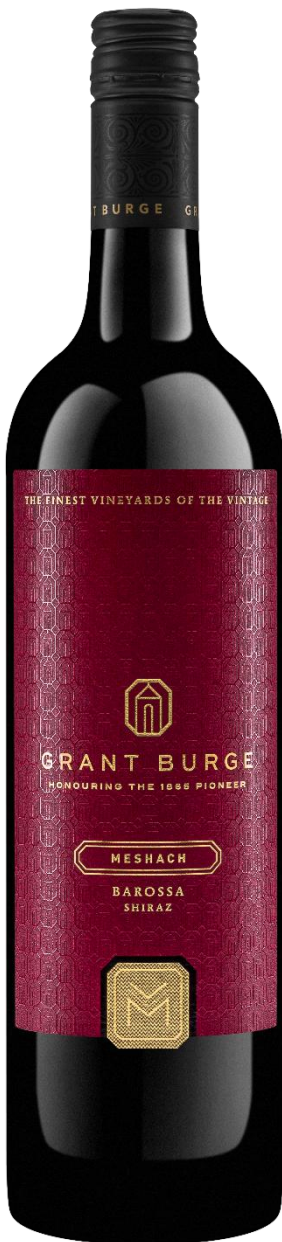




GRANT BURGE  
HONOURING THE 1865 PIONEER

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.

## 2022 Meshach Shiraz



### GRAPE VARIETY

Shiraz

### COLOUR

Deep dark crimson with incredibly dark hues.

### NOSE

Red and black cherry lift with lashings of blackberry and hints of blueberry. Overtones of darker mocha and dried nutmeg, cinnamon and clove.

### PALATE

Bright lush fruit entry with multi layers of fruit, mostly red to black cherry with spice. Bright blackberry with layers of spice and chocolate. The exquisite tannins are dark, reminiscent of dark chocolate, with a huge dense core and fruit sweetness. The texture is fine but firm in its direction and finish is long and lush with a hint of espresso to complete. A hugely dense palate with boldness in flavour the wine is big but well balanced in its entirety.

### VINEYARD REGION

Barossa Valley

### FOOD MATCH

Aged rib eye steak, Grilled and gently smoked field mushrooms, cheese board

### WINEMAKER

Craig Stansborough

### VINTAGE CONDITIONS

Above average winter rainfalls in winter lead to a full soil profile at the start of the growing season, setting up for a full lush vintage. A severe hail event in October dropped the yields in parts of the region with some vineyards completely decimated. The temperature was below average until December. The summer weather dried out with significantly lower rainfall than average at cool moderate temperatures. Although the average temperature was higher, the temperature never exceeded 40°C and rarely above 35°C. The lack of severe heat events helped the vines produce wines of pure fruit flavours with good weight and texture. The tannins were well polymerised with good colour density which should result in long living wines.

### WINE ANALYSIS

Alc/Vol: 14.5%  
Acidity (TA): 6.5 g/L  
pH: 3.51  
Residual Sugar: 0.4 g/L

### PEAK DRINKING

10 - 15 Years