



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.

2017 Nebu Cabernet Sauvignon Shiraz



Only the second release of this wine. The cooler vintage in 2017 suited Barossa floor Cabernet well and this is reflected in the wine. The Cabernet Sauvignon portion of this wine could stand alone but the wine came alive once the Shiraz was blended in', Craig Stansborough, Chief Winemaker.

GRAPE VARIETY

Cabernet Sauvignon, Shiraz

COLOUR

Great depth, medium dark crimson

NOSE

Powerful and rich with some ruggedness on the nose. Strong Cabernet traits, black coffee, dark mint chocolate and earthy notes. As the wine breathes In the glass Barossa Shiraz shines through with aromas of plum, dark cherry and spice.

PALATE

Vibrant and complex. Cabernet notes continue on the palate with dark mint chocolate, berries and rich black coffee. Thick and luxurious providing lovely dark cherry and spice with a smooth as cream finish.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

Cool and wet conditions leading up to harvest and warmer conditions followed. Extended hang time with increased canopy density, due to the wet spring and summer, allowed the fruit to attain excellent flavour ripeness while maintaining excellent levels of natural acidity.

WINEMAKING

Fermented in stainless-steel static fermenters for eight-to-ten days. Pump overs were performed four-times-a-day with reduced pump overs towards the end of fermentation. The wine was then gently pressed in to French oak hogsheads for maturation. All parcels were stored separately until blending with only exceptional parcels going in to the final blend.

WINE ANALYSIS

Alc/Vol: 14.4%
Acidity (TA): 5.93 g/L
pH: 3.53

PEAK DRINKING

2020 - 2040

FOOD MATCH

Roasted red meats and rich chocolate desserts.

WINEMAKER

Craig Stansborough