



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 Shadrach Cabernet Sauvignon



GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Deep purple with a medium purple to magenta hue.

NOSE

Beautifully aromatically lifted with leaf, crushed mint, fresh lemon thyme and a hint of Sage. Strong but bright cassis and ground turmeric intertwine with fresh dark cherry and black currant fruits. Its such a very bright and lifted wine.

PALATE

The sublime palate shows strong dense blackberry fruit sweetness overlayed with dried spice of turmeric, nutmeg and caraway. The fruit drives long while the spice coats the palate. The tannins are hugely dense and powerful but not obtuse however show a balance and finesse. Together they bind creating an amazing velvety like texture and finish with such a long persistent experience.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

Good rainfall in Autumn and desired sporadic rainfall through spring led to better than average fruit set furthermore this filled and maintained soil moisture content all the way to summer. All this despite approximately 20% less rainfall than average. Far cooler than average summertime temperatures led to even ripening and slow grape maturation leading to exceptional phenolic ripeness and colour. Furthermore, we were fortunate to avoid extreme heat events leading perfect fruit condition at time of harvest. Across all varieties, quality was lifted on the previous vintages.

WINE ANALYSIS

Alc/Vol: 14.37%
Acidity (TA): 6.2 g/L
pH: 3.58
Residual Sugar: 0.4 g/L

PEAK DRINKING

15 years of age.

FOOD MATCH

Slow roasted lamb shoulder, snow pea pasta, chickpea and rosemary stew.

WINEMAKER

Craig Stansborough