



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 Corryton Park



CORRYTON PARK

At the southern end of the Barossa near Mount Crawford there is a magnificent property established over 150 years ago, the entrance marked by two grand pillars - Corryton Park. One of the highest and coolest sites in the Barossa region, it provides perfect conditions for creating world class Cabernet with finesse, depth and complexity. The 2019 Corryton Park Cabernet Sauvignon is a combination of excellent fruit sourced from both the Corryton Park vineyard and specially selected complementary parcels from the Barossa Valley floor.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Deep dark red and purple with reddish purple hues

NOSE

Leafy fruit lift with bright wintergreen, tarragon, spearmint and a hint of sarsaparilla. Spicy undertones with some green pepper and fresh mint to round a highly complex bouquet.

PALATE

Bright fresh blackberry and mint flood the palate with fresh tarragon, lemon thyme and sage. Chocolate layered tannins provide a mint chocolate experience with huge complexity from the herbal notes. The tannins are incredibly fine and dense with a lengthy palate.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

The 2021 Vintage saw good rainfall in Autumn and desired sporadic rainfall through spring led to better than average fruit set furthermore this filled and maintained soil moisture all the way through to summer. Far cooler summer temperatures led to even ripening and slow grape maturation leading to exceptional phenolic ripeness and colour.

WINE ANALYSIS

Alc/Vol: 14.4%
Acidity (TA): 6.5 g/L
pH: 3.48
Residual Sugar: <0.4g/L

PEAK DRINKING

Ability to cellar for 10+ years.

FOOD MATCH

Spring lamb shoulder with lemon, garlic and rosemary or slow cooked stuffed peppers.

WINEMAKER

Craig Stansborough