

Grant Burge Filsell

2016 Old Vine Shiraz

THE FRUIT

Grant Burge's Filsell vineyard with near century old vines is considered one of the best vineyards in the Barossa Valley and consistently produces fruit of great intensity and concentration. Planted in 1920, this vineyard also produces some of the fruit for Grant Burge Wines, flagship Shiraz, the highly acclaimed Meshach. Filsell is known to loyal followers as Meshach's younger brother.

The 2016 vintage in the Barossa saw a cool winter and spring with lower than average rainfall followed by a warm summer. The mild February & March allowed for a smooth harvest and good flavour development. 2016 is regarded as a very good year for reds in the Barossa.

THE WINEMAKING

Different batches of fruit were crushed and fermented separately. Primary fermentation on skins occurred for approximately eight days, with a couple of small batches undergoing natural yeast fermentation in small open fermenters for a further week. The wine was pumped over three times a day and the skins were pressed gently before the free run and pressed wine was transferred to oak to finish fermentation. The wine was matured in a combination of French and American oak for 20 months.

The 2016 Filsell Shiraz has a deep red color with bright purple hue. The nose displays aromas of liquorice, plum, raspberry, dark chocolate and vanilla. The full bodied palate offers rich and dense flavours of plum, dark chocolate and spice. The long persistent tannins are balanced by richness and sweetness of fruit. The 2016 Filsell generously demonstrates the quality of the 2016 season in the Barossa, powerful yet elegant tannin structure and lovely mid palate weight.

Whilst approachable now this powerful wine can be confidently cellared for 20 years after release. Partner it with rich beef dishes such as a tenderloin or slow cooked beef cheeks.

ALCOHOL VOLUME: 14.5% pH: 3.67 ACID: 6.62g/litre



   grantburgewines.com.au

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