

HISTORY

Meshach William Burge (1843 – 1942) was Grant's great grandfather and a central figure in establishing the Burge family's winemaking tradition. He was 11 when his family moved from Hillcot in Wiltshire, England, to the Barossa Valley and established what has grown into a thriving viticultural, wheat and sheep property near Lyndoch. In tribute, Grant has selected his finest Shiraz to bear his name and be his flagship wine. Since the first vintage in 1988, Meshach has won several of Australia's top trophies and many medals. It is generally regarded as one of the country's best dry reds.

THE FRUIT

The fruit for this iconic wine is handpicked from the Filsell vineyard, where the vines are nearing 100 years old. Smaller parcels are also sourced from even older premium vines in the Barossa to add further complexity to the wine. The age of these vines means Meshach is made from fruit with tremendous concentration and intensity. The 2009 vintage began earlier than expected with below average rainfall over the growing season resulting in lower than average yields. The old vines from the Filsell vineyard continued to produce fruit with exceptional varietal character, intense concentration and flavour.

THE WINEMAKING

After crushing the wines remain in the fermenters for between 6 to 9 days, depending on the extraction required. The fermentation peaks at 28 ° C on day 3 and is then reduced back to 22 – 24 ° C for the remainder of the fermentation.

The tanks are pumped over 3 times a day with the pump over times reduced from 30 mins to 15 mins as fermentation progresses. After pressing, the wine is allowed to settle for 24 hours prior to filling in new French (20%) and American (50%) oak barrels with the balance predominantly one and two year old American oak. All of the wine completes malo lactic fermentation in barrel. The lees barrels are tasted every week and will remain on lees anywhere up to 9 months if required. The barrels are racked every 6 months with a total maturation of 22 months in the selected oak before bottling. The wine was then aged in bottle until release in April 2014.

2009 MESHACH Shiraz

The 2009 Meshach shows typical depth of colour, deep red with a vibrant purple hue. The nose is full of enticing, lifted aromas of blackberry and blueberry fruits, oriental spice, liquorice, vanilla bean and dark chocolate.

The palate is rich and concentrated with characteristic blackberries and sweet savoury spices, crushed herbs, cedar and spicy plum. Concentrated, yet elegantly balanced the mid palate weight has a richness of fruit with powerful silky tannin structure, excellent length and depth.

As with previous vintages, the elegant 2009 vintage should be enjoyed on special occasions and will appeal to the collector in you and allows you to cellar confidently for 20 years or more.

