



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 vigneron. 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 Grant Burge Midnight Ink Shiraz



INK

At Grant Burge wines, we challenged ourselves to come up with the most vibrant and impactful wines possible. The result was Ink.

GRAPE VARIETY

Shiraz

COLOUR

Deep, dark purple, 'inky'.

NOSE

Bright and lifted black cherry, amaro, espresso and blue fruits with hints of marmite.

PALATE

Sweet fruit entry with blue fruits and some black currant. Rich dark chocolate dominates with a strong latte presence. The mouth filling flavours and richness flow with structured tannins providing a long and chocolate filled finish. A highly obvious and flavour packed wine with both warming and welcoming flavours.

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. 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: 14.5%

Acidity (TA): 6.1 g/L

pH: 3.55

Residual Sugar: 17.6 g/L

PEAK DRINKING

Drink now or with careful cellaring up to 5 years.

FOOD MATCH

Beef stew, butter chicken, shepherds pie or spiced cauliflower stew.

WINEMAKER

Craig Stansborough