



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.

2023 Sauvignon Blanc



GRANT BURGE WHITES

A range of luscious, full flavoured wines from regions renowned for producing elegant and premium wines. Fresh and youthful with a refined finesse, offering layers of complexity just waiting to be discovered and shared.

GRAPE VARIETY

Sauvignon Blanc

COLOUR

Pale Straw with green hue.

NOSE

Vibrant aromatics of snow pea, lime and honey dew melon.

PALATE

The palate has flavours of fresh guava and kiwi fruit, lemongrass and kaffir lime carry the palate to a long and lingering finish.

VINEYARD REGION

Adelaide Hills

VINTAGE CONDITIONS

The 2023 vintage produced high quality wines in the Adelaide Hills. A mild summer resulted in later than usual ripening period. The temperate weather facilitated high aromatic potential in whites and wines with elegant fruit characteristics and high natural acidity.

WINE ANALYSIS

Alc/Vol: 11.7 %

Acidity (TA): 3.4 g/L

pH: 3.27

Residual Sugar: 0.5 g/L

PEAK DRINKING

Drink fresh. Up to 3 years.

FOOD MATCH

Natural Oysters.

WINEMAKER

Craig Stansborough