



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 Summers Chardonnay



GRAPE VARIETY

Chardonnay

COLOUR

Bright pale straw

NOSE

Fresh cut lime and toasty oak with a touch of complexing reduction.

PALATE

A textural acid line, zesty, citrusy fruit characters, nutty toasty oak aromatics, touch of reduction.

VINEYARD REGION

Adelaide Hills

VINTAGE CONDITIONS

2021 was a dream year for wine production allowing the fruit to ripen slowly and develop flavour. The low disease pressures associated with dry, warm conditions coupled with the cool night-time temperatures allowed the vines to produce fruit with exceptional character and flavour generally producing vibrant, balanced styles.

WINE ANALYSIS

Alc/Vol: 13.58%
Acidity (TA): 7.8 g/L
pH: 3.31
Residual Sugar: 0-4 g/L

PEAK DRINKING

Up to 5 years

FOOD MATCH

A classic pairing with roast chicken with preserved lemon stuffing, pan seared salmon, or a decadent cheese plate – but don't be afraid to pair with red meat either – this wine would pair spectacularly with Beef Wellington or Fillet Mignon!

WINEMAKER

Craig Stansborough