

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 The Holy Trinity GSM



THE HOLY TRINITY

'Holy Trinity Is a staple for all Barossa wine lovers. One of the longest producing Barossa Grenache, Shiraz & Mourvèdre blends. This wine delivers complexity, depth and finesse with every release.'

- Craig Stansborough, Chief Winemaker.

GRAPE VARIETY

Grenache, Shiraz, Mataro

Medium dense red with deeper darker magenta hues.

Bright red cherry, juniper chamomile, liquorice and hints of cardamom, cocoa powder with aniseed.

PALATE

Crunchy, plush, juicy and fleshy red cherry palate with an abundance of fruit and light chocolate with red currant and aniseed. The weight of the wine is complementary to the fruit profile but the density of fruit with the freshness is an absolute highlight of the wine. The velvety texture flows with the long and persistent tannins and finishes with a mouth coating.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

The 2021 Vintage saw good rainfall In Autumn and desired sporadic rainfall through spring led to better than average fruit set furthermore this filled and maintained soil moisture all the way through to summer. Far cooler summer temperatures led to even ripening and slow grape maturation leading to exceptional phenolic ripeness and colour.

WINEMAKING

Crafted from three traditional Barossa varieties, Grenache, Shiraz & Mourvèdre. The wine was 100% barrel matured in all old oak puncheons and foudres.

WINE ANALYSIS

Alc/Vol: 14.6% Acidity (TA): 6.1 g/L pH: 3.45

Residual Sugar: 0.5 g/L

PEAK DRINKING

Ability to cellar for 5-10 years

FOOD MATCH

Duck confit, butter poached chicken or gently spiced cauliflower steak.

WINEMAKER

Craig Stansborough