



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.



2020 Hillcot Merlot

GRAPE VARIETY

Merlot

COLOUR

Purple with bright purple hue

NOSE

Subtle cinnamon stick with boysenberry and lavender gently lift creating an intriguing and enticing sense of depth and complexity as the main introduction to the wine

PALATE

Fresh blueberry, boysenberry and red cherry subtly flood the palate with hints of oak maturation and plush tanning that hold in place until a very fresh clean finish. The sensation of milk chocolate towards the end leaves one of a feeling of satisfying warmth and fulfillment.

VINEYARD REGION

Barossa Valley

VINTAGE CONDITIONS

A very dry Winter & Spring lead to early vineyard intervention to keep soil profiles moist. Frost and hail also assisted with yield reduction at flowering resulting in low cropping high quality fruit. The outcome was the lowest yielding Barossa Vintage in a decade and although low having the vines push all of the energy into the remaining fruit gave way to tremendous quality and fruit harmony able to withstand the higher than average temperatures across the early parts of 2020. Due to the low yields, the fruit flowed in thick, fast but most of all, early. A vintage truly ingrained in memory.

WINEMAKING

Lower yields have provided this wine with a greater concentration than previous seasons. The typical sweeter fruit has been lifted with silkier yet textured tannins.

WINE ANALYSIS

Alc/Vol: 14.4%
Acidity (TA): 6.1 g/L
pH: 3.44
Residual Sugar: 2.2 g/L

PEAK DRINKING

2-5 years

FOOD MATCH

Poached Chicken, lightly spiced Salmon or gently braised calamari

WINEMAKER

Angus Seabrook