



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 Balthasar



### BALTHASAR

*'This wine showcases the fruit power that Eden Valley can deliver. With every release, our goal is to preserve this fruit through winemaking and maturation',* Craig Stansborough, Chief Winemaker.

### GRAPE VARIETY

Shiraz

### COLOUR

Deep, dark and dense with stunning hues, on the verge of black.

### NOSE

Ginger powder, nutmeg and clove lift with tones of blue and red fruits lifting from the glass, Intensifying over time and showing its strong presence of fruit purity and freshness.

### PALATE

Dark cherry, black plum and dried spice of nutmeg, ginger, caraway with lashings of coco powder. The fruit concentration leads to a lush, full and sweet fruit palate that is so finely textured but still dense with tannin. The fruit power persists through the palate and drives seamlessly with the tannins creating a harmonious finish with such grace and finesse.

### VINEYARD REGION

Eden Valley

### 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

Fermented in stainless steel with temperatures between 20-24°C. Pump overs were performed four times a day with reduced pump overs towards the end of fermentation. Gentle pressing was performed by a combination of basket and bag press. The wine was matured for 18 months in a combination of 30% new French hogsheads and 70% in 2-5 year old French hogsheads and puncheons.

### WINE ANALYSIS

Alc/Vol: 14.3%  
Acidity (TA): 6.8 g/L  
pH: 3.35  
Residual Sugar: 0.5 g/L

### PEAK DRINKING

Ability to cellar for 10+ years

### FOOD MATCH

Duck confit

### WINEMAKER

Craig Stansborough