



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.

2022 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 dense with a dense purple hue.

NOSE

Aromatically rich with bright, sweet cherry chocolate and a lift of sweet spice. A lovely rich jube and liquorice lift boldens the appearance of the wine.

PALATE

Sweet lifted blueberry, blackberry and red cherry are very forward with some lovely violet highlights. Lashings of chocolate give a rich feel to the wine which is overlayed with sweeter spices of nutmeg, cinnamon and clove. The wine has a beautiful fruit core with soft rounded tannins and a lush and fine texture that is completed with a long, balanced and fine finish.

VINEYARD REGION

Eden Valley

VINTAGE CONDITIONS

Above average winter rainfalls in winter lead to a full soil profile at the start of the growing season, setting up for a full lush vintage. A severe hail event in October dropped the yields in parts of the region with some vineyards completely decimated. The temperature was below average until December. The summer weather dried out with significantly lower rainfall than average at cool moderate temperatures. Although the average temperature was higher, the temperature never exceeded 40°C and rarely above 35°C. The lack of severe heat events helped the vines produce wines of pure fruit flavours with good weight and texture. The tannins were well polymerised with good colour density which should result in long living wines.

WINE ANALYSIS

Alc/Vol: 14.8%

Acidity (TA): 6.3 g/L

pH: 3.55

Residual Sugar: 0.4 g/L

PEAK DRINKING

8 Years

FOOD MATCH

Flame fried scotch fillet, Brisket with sweet and spiced sauce, Tea smoked duck.

WINEMAKER

Craig Stansborough