

# GRANT BURGE FORTIFIEDS

## BLACK APERA PX



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Grant Burge Wines has a longstanding history in the age old tradition of fortified winemaking. A legacy of unique, aged fortified stock, coupled with a passion for producing premium aged fortifieds, tireless dedication, rigorous viticultural standards and the finest winemaking techniques has allowed Grant Burge to become a household name for Australian fortified wines, achieving worldwide acclaim across the range.

### WINEMAKING

The fruit was hand-picked into slotted crates, which are then dried under the sun for approximately three weeks before crushing to a tank press for overnight fermentation. Once pressed, the lightly fermented juice is fortified to 17.0% alcohol to arrest the fermentation. The wine is then matured in small oak for ten years to develop the flavours before blending.

### TASTING NOTES

This wine is an example of the traditional Pedro Ximénez style.

#### APPEARANCE

Golden hues in a dark Tawny colour

#### BOUQUET

Rich aromas of toffee apple, raisins, dark toast, candied orange chocolate, maple syrup and roasted coffee

#### PALATE

Dense flavours of coco powder, black forest cake, salted peanut brittle and burnt figs

#### FOOD PAIRING

The wine compliments salted caramel ice cream perfectly or works well with strong blue cheese.

### DETAILS

Winemaker	David Horne	Alcohol	17.7 %
Region	Barossa	pH	3.41
Variety	Pedro Ximénez	Acid	6.6 g/litre
		Residual Sugar	284 g/litre

