



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 East Argyle



GRAPE VARIETY

Pinot Gris

COLOUR

Pale straw with a hint of Rose Gold

NOSE

The nose is a decadently indulgent and luxurious bouquet. Awash with the decadent aromas of cinnamon-spiced pear crumble, freshly baked brioche and quince paste; accented with the floral perfume of rose, honeysuckle and jasmine. These heady fragrances waft above the enticingly rich aromas of bittersweet-caramel, raw honeycomb and ground spices; gently encircling the core fruit fragrances of softened pears, Pink Lady apples and fresh white peach.

PALATE

The palate is an intensely textural experience; with fine, crunchy phenolics intertwined with zesty natural acidity to create a complex and finely balanced foundation. The indulgent flavours of caramel soaked apples and spicy poached pears are perfectly balanced and bittersweet, harmonising with the savoury inflection of the phenolic structure and drawn through the palate by the tight acid line that adds a delicate crispness and causes those flavours to linger sensuously on the finish.

VINEYARD REGION

Adelaide Hills

VINTAGE CONDITIONS

2020 was a challenging vintage with a hot, dry growing season. These hot drought conditions eliminated excessive vigour and disease problems, and resulted in lower than average Crops. Summer and early Autumn were unusually dry, requiring supplemental irrigation to all vineyard sites. The low disease pressures associated with dry, warm conditions coupled with the cool night-time temperatures allowed the vines to produce fruit with exceptional character and flavour generally producing vibrant, balanced styles.

WINE ANALYSIS

Alc/Vol: 12.6%
Acidity (TA): 7.00 g/L
pH: 3.39
Residual Sugar: 0-4 g/L

PEAK DRINKING

0-5 years

FOOD MATCH

Aromatic and mildly spiced Asian dishes, Antipasto or any modern Australian cuisine.

WINEMAKER

Ezra Price-Beck