

Grant Burge Filsell

2015 Old Vine Shiraz

THE FRUIT

Grant Burge's Filsell vineyard with near century old vines is considered one of the best vineyards in the Barossa Valley and consistently produces fruit of great intensity and concentration. Planted in 1920, this vineyard also produces some of the fruit for Grant Burge Wines, flagship Shiraz, the highly acclaimed Meshach. Filsell is known to loyal followers as Meshach's younger brother.

The 2015 vintage in the Barossa saw a cool winter with average rainfall followed by a very dry, warm spring with temperatures 3-4 degrees above average. A cooler than average December/ January helped maintain fruit quality and acid retention. A warmer February followed by a mild March allowed for good ripening conditions for the balance of the vintage.

THE WINEMAKING

Different batches of fruit were crushed and fermented separately. Primary fermentation on skins occurred for approximately eight days, with a couple of small batches undergoing natural yeast fermentation in small open fermenters for a further week. The wine was pumped over three times a day and the skins were pressed gently before the free run and pressed wine was transferred to oak to finish fermentation. The wine was matured in a combination of French and American oak for 21 months.

The 2015 Filsell Shiraz has an incredible depth of colour, deep purple red to the core. The nose displays aromas of blueberry, plum, dark chocolate, mocha and vanilla. The sensual, full bodied palate offers rich flavours of dark chocolate, coffee and vanilla. The tannins provide excellent balance and structure to the richness of the palate. A highly expressive Filsell which certainly makes a statement. Whilst approachable now this wine can be confidently cellared for 20 years+ after release. Partner it with rich beef dishes such as a tenderloin or slow cooked beef cheeks.

ALCOHOL VOLUME: 14% pH: 3.52 ACID: 6.50g/litre



   grantburgewines.com.au

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