



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 Filsell



GRAPE VARIETY

Shiraz

COLOUR

Deep, dark, dense with crimson hue.
Brilliant and bright.

NOSE

Concentrated and lifted red and dark cherry with subtle dried spices of cinnamon and nutmeg.

PALATE

Star anise, juniper and hazel nut liquor flow across dark cherry and continues with chocolate espresso like flavours that combine with dense, tight tannins that show direction and velvet to silky texture that continues driving into a very long and fulfilling finish.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

Good rainfall in Autumn and desired sporadic rainfall through spring led to better than average fruit set furthermore this filled and maintained soil moisture content all the way to summer. All this despite approximately 20% less rainfall than average. Far cooler than average summertime temperatures led to even ripening and slow grape maturation leading to exceptional phenolic ripeness and colour. Furthermore, we were fortunate to avoid extreme heat events leading perfect fruit condition at time of harvest. Across all varieties, quality was lifted on the previous vintages.

WINE ANALYSIS

Alc/Vol: 14.6%
Acidity (TA): 6.5g/L
pH: 3.45
Residual Sugar: 0.4 g/L

PEAK DRINKING

2035 - 2040

FOOD MATCH

Rib eye, charred lamb cutlets or light spiced eggplant stack.

WINEMAKER

Craig Stansborough