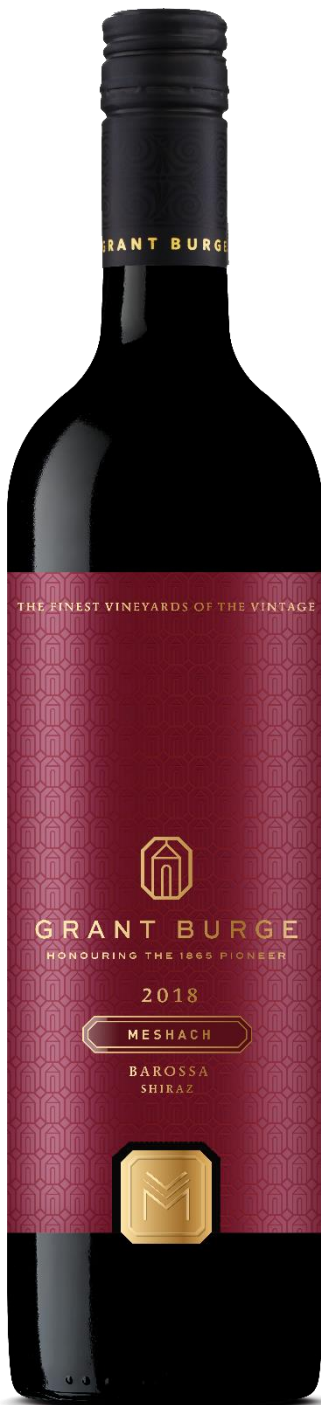




GRANT BURGE  
HONOURING THE 1865 PIONEER

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.

## 2018 Meshach



### Meshach

*'The 2018 Meshach is a wine of incredible power and weight, balanced with exceptional class and elegance. The 2018 release marks the 30th Anniversary of this iconic wine.'*

Craig Stansborough, Chief Winemaker.

### GRAPE VARIETY

Shiraz

### COLOUR

Intense dark crimson with violet hues.

### NOSE

A strong and compelling bouquet of black pepper, sage, plum, coffee and mocha. Hints of tree bark, pencil shavings and dark chocolate highlight the complexity of this wine.

### PALATE

A wine worth of its Langton's 'Outstanding' classification. This is a bright, vibrant, powerful yet elegant wine, with a strength that is reflective of the old vine blocks it comes from. Wonderfully balanced, with dark chocolate and plum on the mid palate, with hints of aniseed and cinnamon on the end. A long, elegant finish with an acidity line that will ensure this wine will age gracefully.

### VINEYARD REGION

Barossa Valley

### VINTAGE CONDITIONS

While the 2018 harvest was very dry, the quality of the fruit was excellent, thanks to the water retention in the soils from rain leading up to vintage. Summer and early autumn were unusually dry. The low disease pressures, coupled with the cool night-time temperatures, allowed the vines to produce fruit with exceptional character and flavour.

### WINEMAKING

100% hand harvested. The wine was fermented in a combination of stainless steel and concrete open fermenters using heading boards, allowing optimal fruit extraction. The wine was then aged in a combination of new and old French Oak, ranging in size from 300 to 2500 litre Foudres for 18 months.

### WINE ANALYSIS

Alc/Vol: 14.5%  
Acidity (TA): 5.68 g/L  
pH: 3.52  
Residual Sugar: <0.4g/L

### PEAK DRINKING

2032+

### FOOD MATCH

Wagyu Steak

### WINEMAKER

Craig Stansborough