



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 Grant Burge Midnight Ink Cabernet



INK

At Grant Burge wines, we challenged ourselves to come up with the most vibrant and impactful wines possible. The result was Ink.

GRAPE VARIETY

Cabernet Sauvignon

COLOUR

Deep, dark purple, 'inky'.

NOSE

Distinctive Cabernet aromas of mint, leaf, black cherry, turmeric, wood spice and moist Australian forrest. The black cherry liquor with marmite provides an interesting edge to the wine.

PALATE

Sweet entry with large amounts of black berry, mulberry layered over sweet vanilla, nutmeg and dried thyme. Although full and rich, the wine has a distinctive Cabernet tannins which melds with the sweet fruit and still allows the tannin structure to shine through ensuring wine remains uniquely varietal. A pleasant velvety finish with Cabernet spice which lingers well after consumption.

VINEYARD REGION

Barossa Valley

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. 2021 Vintage experienced cooler than average summertime temperatures which led to even ripening and slow grape maturation leading to exceptional phenolic ripeness and colour.

WINE ANALYSIS

Alc/Vol: 14.5%
Acidity (TA): 6.3 g/L
pH: 3.52
Residual Sugar: 16.9 g/L

PEAK DRINKING

Drink now or with careful cellaring up to 5 years.

FOOD MATCH

Shepherds pie, smoked short ribs coated with barbeque sauce, moderately spiced dahl with rice.

WINEMAKER

Craig Stansborough