



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.

2019 Nebu



Nebu

'Our fourth release of this wine. The majority of fruit for this wine comes from the Southern Barossa. The Cabernet Sauvignon portion was sourced from the outstanding Cameron Vale vineyard, with the Shiraz picked from the 100-year-old Filsell vineyard adding to the pedigree of the wine.'

Craig Stansborough, Chief Winemaker

GRAPE VARIETY

Cabernet Sauvignon (60%) Shiraz (40%)

COLOUR

Rich dark purple with a bright and vibrant hue.

NOSE

The aromatic intensity is impressive with heightened dried spice of ground turmeric and ginger with traditional leafy to cool mint overlay and a toasted hazelnut note. Dried lavender and fresh curry leaf also feature, highlighting the strong aromatic complexity of the wine.

PALATE

There is no holding back on the palate. Blackberry and spice dominating the middle palate, with notes of dark cocoa powder layered in the background. Brilliantly balanced with warm spice and sweet vanilla, that are influenced by the oak usage and a firm, yet silky, tannin structure.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

The 2019 vintage was one of the driest we have experienced in recent years. There was below average winter rainfall, followed by a dry spring and summer. This produced small berries resulting in rich and structured wines.

WINEMAKING

Fermented in stainless-steel static fermenters. The wine was then gently pressed into French oak hogsheads for maturation. All parcels were stored separately until blending with only exceptional parcels going into the final blend.

WINE ANALYSIS

Alc/Vol: 14.5%
Acidity (TA): 6.03 g/L
pH: 3.39
Residual Sugar: <0.3 g/L

PEAK DRINKING

2032+

FOOD MATCH

Gamey meats or hard cheeses

WINEMAKER

Craig Stansborough