



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 Nebu



NEBU

Our third release of this wine. The classic 2018 season was kind to both Barossa floor Cabernet and Shiraz. 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. Winemaker, Craig Stansborough

GRAPE VARIETY

Cabernet Sauvignon, Shiraz

COLOUR

Rich dark purple, almost ink, with a bright and deep purple hue.

NOSE

Cabernet dominates on the nose; rich and powerful. Lots of upfront cassis and choc mint, with beautifully integrated layers of smoked meats and tobacco leaf.

PALATE

There is no holding back on the palate, with rich and powerful fruit. Lots of dark red fruits dominating the middle palate, with notes of chocolate layered in the background. Brilliantly balanced with warm spice and sweet vanilla, that are influenced by the oak usage and a firm tannin structure.

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

Rainy months leading up to vintage provided excellent water retention in the soil, which proved valuable, due to a very dry harvest period. It was also an unusually dry summer and early Autumn, requiring supplemental irrigation. Low disease pressures, due to the dry, warm conditions, coupled with the cool night-time temperatures, produced fruit with exceptional character and flavour.

WINEMAKING

Fermented in stainless-steel static fermenters for eight-to-ten days. Pump overs were performed four-times-a-day with reduced pump overs towards the end of fermentation. 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): 6.08 g/L
pH: 3.51
Residual Sugar: <1.0 g/L

PEAK DRINKING

2031+

FOOD MATCH

Roasted red meats and rich chocolate desserts.

WINEMAKER

Craig Stansborough