

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.

Grant Burge Prosecco Zero



GRAPE VARIETY

Glera

COLOUR

Light straw hue with lively effervescence.

NOSE

Primary fruits including white peach, pear and acacia honey and flowers.

PALATE

Lively fresh fruit flavours of white peach, pistachio and nectarine finishing with a slightly sweet honeysuckle finish.

VINEYARD REGION

South East Australia

WINE ANALYSIS

Alc/Vol: 0.03% Acidity (TA): 6.95 g/L

pH: 2.97

Residual Sugar: 10.01 g/L

PEAK DRINKING

Drink now

FOOD MATCH

Savoury cheese, seafood and Asian dishes Including sushi.

WINEMAKER

Jess Maclannan