



GRANT BURGE
HONOURING THE 1865 PIONEER

Established in 1988 by fifth generation vigneron, Grant Burge is renown all over the world for crafting exceptional quality wines from the famed Barossa. With an unwavering dedication to the land, the Grant Burge collection of award-winning wines are crafted with winemaking techniques expertly refined over more than 30 years, to showcase an elegance and generosity of flavour that is distinctive to the place in which they are grown.

2022 The Holy Trinity



Holy Trinity

'Holy Trinity is a staple for all Barossa wine lovers. One of the longest producing Barossa Grenache, Shiraz & Mourvèdre blends. This wine delivers complexity, depth and finesse with every release,' Craig Stansborough, Chief Winemaker.

GRAPE VARIETY

Grenache, Shiraz, Mourvèdre

COLOUR

Medium dense red with deeper darker magenta hues.

NOSE

Raspberry, ginger, orange oil with hints of sweet spice.

PALATE

Sweet and crunchy fruit entry with highly evident red cherry, currants, and hint of cranberry. The sweet spices of juniper, caraway and subtle white pepper, help drive the complexing flavour profile. The tannins are tight and appear slaty to graphite-like with a long fulfilling finish. The wine looks highly youthful which is testament to its careful handling.

WINE ANALYSIS

Alc/Vol: 14.5%
Acidity (TA): 5.8 g/L
pH: 3.52
Residual Sugar: 0.6 g/L

PEAK DRINKING

2029

VINEYARD REGION

Barossa

VINTAGE CONDITIONS

Above-average winter rainfalls in winter led to a full soil profile at the start of the growing season, setting up for a full lush vintage. A severe hail event in October dropped the yields in parts of the region with some vineyards completely decimated. The temperature was below average until December. The summer weather dried out with significantly lower rainfall than average at cool, moderate temperatures. Although the average temperature was higher, the temperature never exceeded 40°C and rarely above 35°C. The lack of severe heat events helped the vines produce wines of pure fruit flavours with good weight and texture. The tannins were well polymerised with good colour density which should result in long living wines.

WINEMAKING

The grenache fruit for this wine is sourced from 80 plus year old bush vine vineyards, handpicked and fermented in open-top fermenters with heading-down boards then carefully matured in large French oak Foudres.

FOOD MATCH

Duck confit, butter poached chicken, gently spiced cauliflower steak

WINEMAKER

Craig Stansborough