

THE VIGNERON

2016 NATURAL SHIRAZ



The Vigneron Platinum series of wines are crafted from parcels of fruit specially selected by the winemakers that display unique characters and are expressive of their terroir. Made in tiny amounts, these limited release wines are very distinctive and highly collectable.

WINEMAKING

The Natural Shiraz is made from a small parcel of hand-harvested fruit from the famous Filsell vineyard, planted in the 1920's.

Cool winter with low than average rainfall which continued into spring, warmer than average temperatures through November, December & January. Early lignification and flavour development was observed, late January rain had a positive effect & this combined with a mild February & March allowed for a smooth harvest and good flavour development. 2016 will be regarded as a very good to exceptional year for reds in the Barossa.

TASTING NOTES

APPEARANCE

The colour is purple with red hues.

BOUQUET

There is a complex array of aromas, sweet spices of cinnamon & nutmeg, cocoa powder, black olive with berry fruits & plums.

PALATE

The palate presents a lovely degree of elegance with a savoury almost umami edge, texturally very interesting with stalk (50% whole bunch) influence's giving some fine but sinewy tannin, with all that's going on typical plummy Barossa Shiraz flavours still shine through.

Winemaker	Craig Stansborough	Alcohol	13%
Region	Barossa	pH	3.48
Variety	Shiraz	Acid	6.3 g/litre
Cellaring	20+ years		



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