

BENCHMARK

{ GRANT BURGE }

{ Shiraz 2011 }

The Fruit

The 2011 vintage was one of the coolest and wettest on record throughout many of Australia's wine regions making vineyard management critical. Fortunately our extensive network of vineyards and growers allowed us access to quality fruit which, thanks to the cool conditions, possessed outstanding flavour and balance.

The Winemaking

The fruit was crushed and de-stemmed, before fermentation could begin in stainless steel tanks for seven days. After malolactic fermentation was complete, the wine was transferred to older American and French oak hogsheads for maturation for 10 months before blending and bottling.

The Wine

Deep red with vibrant purple hues, this wine displays classic Shiraz characters of spiced plums on the nose. The palate is soft and generous, with layers of dark fruit flavours, fruit cake, savoury spices and fine tannins.

Drink with barbequed meats and roasts.



www.grantburgewines.com.au

Jantar com a Turma dos Comunitários em 17/12/2012.