

BURGE'S



(CRAIG STANSBOROUGH, SENIOR WINEMAKER; DAVID HORNE, WINEMAKER;
AND GRANT BURGE, PROPRIETOR WINEMAKER)

SUMMERS CHARDONNAY TAKES TOP TROPHY

The recently-released Grant Burge 1999 Summers Eden Valley Chardonnay has triumphed at the 2000 Perth Wine Show, winning a gold medal and the Grant & Knowles Trophy.

“My aim has always been to produce Chardonnays that are both flavoursome and elegant in style”

The Grant & Knowles is awarded to the best wine in the Chardonnay classes and was the latest of a steady stream of medals and awards for Summers, demonstrating again that it comes from one of Australia's best Chardonnay vineyards.

“My aim has always been to produce Chardonnays that are both flavoursome and elegant in style, and the Summers Vineyard, in the cooler Eden Valley, has enabled me to achieve that consistently,” said Grant after the win.

“When I established the vineyard I was principally looking for fruit for sparkling wine, but I quickly realised that it was also excellent for premium table wines. That was shown when the 1993 Summers Chardonnay won the Bert Bear Trophy at the 1994 Royal Sydney Wine Show.”

In addition to the trophy, Grant Burge Wines won one gold, four silver and nine bronze medals at Perth. The silver medals were won by the 2000 Lily Farm Frontignac, the 2000 Barossa Vines Chardonnay, the 1998 Meshach, and the 1998 Hillcot Merlot. Among the bronze medal winners was the 1999 Barossa Vines Shiraz.

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(A TASTE for HERITAGE).

Buy any of the wonderful new fortified wines recently launched by Grant Burge Wines and you'll be drinking a little bit of Grant's own unique Barossa history.

This deliciously rich and complex range – an Aged Tawny, a 20-Year-Old Tawny and an Age Unknown Liqueur Muscat – includes wines laid down to age and mature by generations of Burge predecessors.

"I inherited a dual legacy from my father," said Grant, "a passion for making and enjoying fortified wines, and invaluable stocks of superb aged fortified material from the Wilsford winery set up by my grandfather, Percy."

"These stocks have been supplemented by other premium Barossa material from Krondorf and Basedows, and I have watched my premium fortifieds gently mature into rich, mellow wines."

The Age Unknown Liqueur Muscat (which includes wine dating back to 1956) is Grant's personal favourite in the new range, not least because he's found it to be the perfect partner for Christmas pudding!

"Quite simply, it's a superb wine which has everything I'd look for in an old liqueur Muscat – plenty of fresh Muscat fruit, a touch of rancio character gained from aging and a sweet luscious middle palate which gives way to a smooth, clean finish," he said.

Grant Burge **AGED TAWNY**

A lovely golden tawny colour with definite red tinges. Spicy fruit flavours add a lifted freshness to the more complex aged characters in the background. The palate is smooth and rich, with the mid-sweetness balanced by an elegant drying finish.

Grant Burge **20-YEAR-OLD TAWNY**

A rich, mature wine showing deep tawny colour, complex rancio characters on the bouquet and excellent integration of spirit. The palate is sweet and mellow but finishes quite dry and shows a harmonious balance of developed fruit characters and oak tannins.

Grant Burge **AGE UNKNOWN LIQUEUR MUSCAT**

A luscious, complex wine with enormous depth of rich, powerful flavours. While the wine shows ample aged rancio characters, careful blending has ensured that they are balanced by fresh Muscat fruit flavours to produce a wine that is sweet, but finishes cleanly and without being at all cloying.



(Versatile MERLOT).



Merlot is a relatively new variety to the Barossa Valley, with still relatively few acres planted. Traditionally, Merlot has been used as a blending variety to soften more austere red styles, especially those made from Cabernet Sauvignon. I first planted Merlot on our Hillcot Vineyard in 1980, together with Cabernet Sauvignon and Cabernet Franc. The Merlot produced from these plantings so impressed me that I decided to use it for a varietal wine in its own right.

The Merlot grapes were harvested at optimum ripeness from our Hillcot Vineyard at about 13.5° Baumé. The fruit was

crushed and the juice fermented on skins for six-to-seven days to extract ample colour and flavour. The fermenting juice was then transferred at about 3° Baumé to new American oak puncheons to finish fermentation. Barrel fermentation gives softness and complexity to this very fleshy wine.

The Grant Burge 1999 Hillcot Merlot shows excellent purple colour and the bouquet has a depth of raspberry-like fruit with attractive oak in the background. The palate has solid structure and flavour, yet is still very soft and fleshy. The inclusion of the proportion of Cabernet Sauvignon has given the wine a good tannin balance to ensure the longevity I expect of all my red wines.

(GRANT goes HOME for some WHITE MAGIC).



2000 was quite a vintage for Grant Burge Wines.

Not only were all the white grapes picked, crushed and fermented a month earlier than usual, but they were the first fruit into the new specialist white winery at Krondorf.

This was especially significant because it was at Krondorf that Grant Burge and Ian Wilson started their successful winemaking partnership in the 1970s. Grant sold the winery to the Mildara Group in 1986, then in 1999 bought it back again.

The winery must have known that the old boss was back at the helm, because the first wines have been absolutely stunning. From day one, they showed great natural acidity and intense fruit characteristics.

Three have just been released – the 2000 Thorn Eden Valley Riesling, the 2000 Kraft Sauvignon Blanc and the 2000 Lily Farm Frontignac – and Grant believes that they are all the best examples of each he's yet made.

"The Riesling is a great dry white showing excellent length and depth of flavour, and full of delicate, steely, minty flavours," said Grant.

"And the 2000 Kraft Sauvignon Blanc show the most herbaceous, capsicum-like aromas we have yet produced, though our hallmark tropical fruit characters are present as well.

"The Lily Farm Frontignac has beautiful, citrus-like freshness, together with a 'grapeyness' that you just don't get with other varieties. These are all fantastic examples of what we can achieve with the new facility."

Other recent release whites are showing themselves well – the 1999 Zerk Semillon won a gold medal at the Melbourne Wine Show and the 1999 Summers Eden Valley Chardonnay was awarded the Grant & Knowles Trophy at Perth (see page 1).

(CELLAR SELECTIONS)



Meshach



Shadrach



The Holy Trinity



Virtuoso



Rubycind



Hillcot Merlot
Cameron Vale –
Cabernet Sauvignon
Filsell Shiraz



Thorn Eden Valley Riesling
Kraft Sauvignon Blanc
Zerk Semillon
Summers Eden Valley Chardonnay
Lily Farm Frontignac



Aged Tawny
20 Year Old Tawny
Age Unknown Liqueur Muscat



Pinot Noir-Chardonnay
Methode Traditionelle



Barossa Vines –
Semillon
Chardonnay
Shiraz

(ENJOY A *sparkling* FESTIVE SEASON)

With the summer holidays and all the traditional end of year festivities approaching, the Grant Burge NV Pinot Noir-Chardonnay Methode Traditionelle is the perfect way to put superior sparkle into your celebrations.

Grant makes this multi award-winning wine in the time-honoured way of the world's finest sparkling wines, using selected fruit from his vineyards in the cool Eden Valley.

He believes a top Australian sparkling wine should be elegant, with some yeast character, and have a persistent mousse with a fine bead, or bubbles.

"Importantly, it must also be a wine displaying fruit flavour, coupled with finesse and balance," said Grant.

The winemaking team has achieved all this in Grant Burge NV Pinot Noir-Chardonnay Methode Traditionelle, making a truly classic sparkling wine that can be enjoyed year round.



Maxine's Corner

It hardly seems possible that the year 2000 that seemed so long in coming is already nearly over! But what a year it's been – full of activity for us and we're delighted to say much of that has been in welcoming more of you to our home in the beautiful Barossa Valley.

With the festive season almost on us, I'm sure you'll already be stocking up on our classic Pinot-Noir Chardonnay Methode Traditionelle, as well as some crisp, cool Grant Burge whites and classic Barossa reds.

But don't forget our gorgeous fortified wines, either – nothing could be more perfect with Christmas cake and pudding, and they are brilliant with nuts, dried fruit and cheese, too.

There's another special reason you should make sure you have some of our Age Unknown Liqueur Muscat in particular – my favourite Christmas tippie, Champagne Sparkles. To make these, simply pour a little Liqueur Muscat into a Champagne flute – around 5ml – and top up with our Pinot-Noir Chardonnay Methode Traditionelle for a deliciously decadent treat – irresistible!

We'd like to wish all our friends compliments of the season and all the best for 2001 – we hope to see you at Cellar Door, or in our Miamba Vineyards on April 20 for our ever-popular Barossa Vintage Festival Harvest Party.

(THE VINEYARDS)

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| 1. Grant Burge Cellars | 10. Wilsford Vineyard & Winery |
| 2. Corryton Park Vineyard | 11. Hillcot Vineyard |
| 3. Summers Vineyard | 12. Cameron Vale Vineyard |
| 4. Nicolai Vineyard | 13. Filsell Vineyard |
| 5. Lily Farm Vineyard | 14. Miamba Vineyard |
| 6. Krondorf Vineyard | 15. The Chaff Mill Vineyard |
| 8. The Holy Trinity Vineyard | 16. Berghofer Vineyard |
| 9. Daly Road Vineyard | |



GRANT BURGE



BAROSSA

GRANT BURGE WINES PTY LTD

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The cellars are open for tasting daily from 10am to 5pm except Christmas Day & Good Friday