

THE FRUIT

The fruit for Abednego is 100% Barossa, hand picked from our own vineyards, all of these are low yielding, dry grown and at least 50 years old; with one of these vineyards being over 110 years old. The old vines deliver fruit of incredible concentration and depth, giving the resultant wine the ability to develop over many years. The varietal proportions for the 2003 Abednego are 36% Mourvedre, 34% Grenache and 30% Shiraz.

THE WINEMAKING

After crushing and de-stemming, the juice was fermented in stainless steel fermenters and pumped over regularly. The juice was left on skins for extended maceration to enhance the structure of the wine and produce a more intense colour. During the fermentation process the free run juice and pressings were kept separate, then blended back to balance the wine.

The wine was matured in 2 and 3 year old French oak for 20 months, bottled in February 2005 and left to mature in bottle for almost 2 years prior to its release.

(2003 Abednego **MOURVEDRE,** **GRENACHE, SHIRAZ)**

The Grant Burge 2003 Abednego is deep crimson in colour. The intense berry nose is complimented with herbal and mint characters and with hints of smoky oak. This is an exceptionally well-balanced wine, with the complexities of the nose carrying on to the palate. Concentrated berry fruit and spice is integrated with earthy, savoury and dried herb flavours followed by soft tannins that give the wine excellent structure, which in turn provides a long, satisfying finish.

Like all Grant Burge Icon wines, Abednego will continue to mature over the next 10 - 12 years. It is a superb match with gamey duck and rustic lamb dishes.

