

## THE FRUIT

The Abednego completes the Icon trio from Grant Burge Wines; sitting alongside the highly awarded Meshach and Shadrach; Grant's flagship Shiraz and Cabernet Sauvignon Wines. The wine is 100% Barossa with fruit sourced from Grant's own aged perfect vineyards, with average age of 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 fruit is handpicked and the varietal proportions for the 2004 Abednego is 37% Shiraz, 33% Mourvedre, 30% Grenache.

## 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.

## (2004 Abednego Shiraz Mourvèdre Grenache)

*The 2004 Abednego is deep crimson in colour with complex aromas of ripe berry fruit, herbal mint and subtle smoky oak spilling from the glass. On the palate this blend of 'old world' varieties has an intense concentration of flavours with cherries and spice well integrated with earthy, savoury and dried herb flavours. The wine has a great complexity of flavours with tight grained tannins that give the wine excellent structure and 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.*

