

## THE FRUIT

The Balthasar Shiraz Viognier; one of Grant Burge's 'Wines of Distinction' is based on the elegance of the renowned Northern Rhone wine style. With this wine Grant is looking to produce a Barossa wine using some European winemaking techniques to further enhance the versatility of Barossa Shiraz, for which the area is renowned. The blend is 94% Shiraz and 6% Viognier, is sourced mainly from Grant's own vineyards with the majority of the fruit sourced from the cooler Eden Valley.

## THE WINEMAKING

Both varieties were crushed and fermented together on skins. The ferments were pumped over three times a day and at the end of primary fermentation, the wine was left on skins for 30 days to stabilise the colour and extract the natural tannins. After this extended maceration, the wine was pressed in stainless steel tanks, then matured in one, two and three year old French hogsheads for 15 months.

## *(2004 Balthasar Shiraz Viognier)*

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*The 2004 Balthasar is deep red in colour, with a complex nose of liqueur cherry, plums and warm spice. The wine has a fleshy and mouth-filling palate showing ripe fruit characters and hints of spice. Well structured, with soft tannins and a long smooth finish.*

*The Balthasar shows the elegant side of Shiraz from the Barossa region, drinking well on release and will reward from careful cellaring for up to 7 years. The European styling suggests the wine is an ideal accompaniment to food and should be enjoyed with flavoursome dishes such as Char grilled sirloin with king brown mushroom and black truffle butter.*

