

### *THE FRUIT*

Grant's Filsell vineyard with near century-old vines, is considered one of the best vineyards in the Barossa Valley, and consistently produces fruit of great intensity and concentration. 1997 was a tough year in the Barossa, so much so that the Grant Burge flagship wine Meshach was not released. This was of great benefit to the Filsell blend as more of the old vine product was able to be used.

### *THE WINEMAKING*

Different batches were crushed and fermented separately for optimum flavour and colour extraction. The juice was allowed to peak at 24°C and was then cooled to 20°C for seven days. The wine was partly barrel fermented using 95% new American oak hogsheads, the remainder of the wine was matured for 20 months in one and two year old American hogsheads. The wine was then racked several times, blended and returned to American oak casks for 18 months before bottling.

## *(1997 Filsell* *SHIRAZ)*

*This exceptional Barossan Shiraz is deep red in colour with brick red hues. The nose is a complex and powerful integration of dark cherry and brandied plums, with spices, vanillin and coconut. Also evident is a subtle milky chocolate undertone as well as some the aged characters of cedar, cigar box and 'well loved' leather.*

*The palate is well structured, round and luscious with sweet fruit and spices and well integrated oak. The finish is long and shows elegant supple tannins. The wine is showing beautifully at its current age and has a further cellaring potential of 7-10 years. This wine deserves an equally impressive food match, such as fillet of beef with olive polenta, or smoked venison with a rich tomato chutney.*

