

Meshach William Burge (1843-1942) was Grant's great grandfather and a central figure in establishing the Burge family's winemaking tradition. He was 11 when his family moved from Hillcot, in Wiltshire, England, to the Barossa Valley and established what has grown into a thriving viticultural, wheat and sheep property near Lyndoch.

In tribute, Grant has selected his finest Shiraz to bear his name and be his flagship wine. Since the first vintage in 1988, Meshach has won several of Australia's top trophies and many medals. It is generally regarded as one of the country's best dry reds. This vintage has already won three **gold medals** to date (March July 2004)

THE FRUIT

The fruit for this wine is handpicked from the Filsell Vineyard, and the vines here are almost 100 years old. The age of these vines means Meshach is made from fruit with **tremendous power and intensity**, especially when allowed to ripen to our desired Baumé of 14°. The hot conditions of 2000 also produced a low yield, which further intensified the character and flavour of Meshach.

THE WINEMAKING

The grapes were crushed and the juice fermented down to a Baumé of approximately 1°, then the juice was pressed before being transferred to barrel to complete primary and secondary fermentation.

The wine was then returned to new American and French oak hogsheads for a further 21 months, then aged in the bottle for two and a half years before release.

(2 0 0 0 M e s h a c h SHIRAZ)

*Grant Burge 2000 Meshach Shiraz is ruby red with rich purple and crimson hues. The nose displays a concentrated savoury, spicy aroma with vanillin oak and fruit characters. The palate is rich with savoury, slightly spicy flavours, combined with dried plums, dark berry and complex oak characters, leading to a long, dry tannin finish. **This is Barossa Shiraz at its best**, concentrated, big and bold, and it will cellar for 20 years or more. It should be served with rich beef dishes, at special occasions.*

