

THE FRUIT

The fruit for this wine comes from our Miamba Vineyard, which is located on deep alluvial soils in the Lyndoch Valley district of the Barossa, between our Filsell and Cameron Vale Vineyards. The 2000 vintage in the Barossa was a particularly challenging one with hot summer conditions and some untimely rain. However, despite reduced quantities the quality of our Miamba shiraz fruit was very high with good colour and great depth of flavour.

THE WINEMAKING

The fruit was machine and hand harvested at full ripeness. After crushing, the shiraz was fermented on skins for six to seven days in a combination of stainless-steel static and wax-lined open concrete fermenters. Pumping over took place three times a day with fermentation reaching a peak temperature of 28°C. The juice was drained and pressed at approximately 1-2° Baumé. For completion of fermentation 35% of the wine was transferred to new American oak with the balance remaining in tank. Following fermentation, maturation took place in American oak: the initial 35% remained in new oak with 45% going to one year old and the balance in two and three year old oak.

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The Grant Burge 2000 Miamba Shiraz displays a vibrant red colour with crimson edges. On the nose there are spicy and ripe berry fruit and rich fruitcake characters fused with well-balanced vanillan oak.

A generous, full-flavoured palate follows with gentle tannins and underlying oak complexity. Enjoy immediately or allow to mature over the next ten years.

