

### **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. After the difficult 2000 vintage, 2001 was conducted with relative ease. Conditions were warm to hot with decent rains discouraging any adverse effects that could have occurred. Overall, the vintage was well above average, producing excellent quantities of quality fruit. Harvest took place at the end of March at 13.5° Baumé.

### **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 the still fermenting wine was transferred to 50% new and older American oak hogsheads (300 litre barrels). Following fermentation, 18 month oak maturation took place in 40% new American oak hogsheads with 25% going to one year old and 35% to two and three year old hogsheads before bottling in November 2002.

## ( 2 0 0 1 M i a m b a SHIRAZ )

*The Grant Burge 2001 Miamba Shiraz is a vibrant red/crimson colour. Vanillin oak and red berry summer fruit characters combine superbly to create an enticing nose. The palate is soft and approachable with generous plum, cherry and raspberry fruit flavours, well-integrated oak and gentle tannins. Drinking very well upon release and will improve if allowed to mature over the next ten years.*

*Match with full-flavoured fish, and spicy meat and Asian dishes.*

