THE FRUIT

Traditionally this wine has been a blend of Coonawarra and Barossa fruit. For the 1999 release I have included 8% Adelaide Hills fruit along with 67% from Coonawarra and 25% from my own Barossa vineyards. The Coonawarra fruit adds minty, green-leaf characters, which I believe are essential in super-premium Cabernet. The fruit was hand and machine picked fairly ripe at 14° baumè.

THE WINEMAKING

This wine underwent traditional Australian methods of vinification in a mix of open and closed fermenters. The fermenting juice spent seven days on skins and was pumped over three times daily with rack and return occurring once a day. Pressing occurred at 1° baumè. For the first time, a small proportion of the juice also underwent extended maceration to increase the wines structure and longevity. The wine completed fermentation and was matured in new and one-year-old French Oak that was chosen for its tight grain and medium toast. Malolactic fermentation occurred after the wine was drained, acid adjusted and the barrels cleaned. Racking occurred three times in the first year and once in the second year. Each time the wine was returned to newly cleaned barrels. Racking coincided with the blending and fine-tuning of the wine, which then spent 18-20 months in barrel and a further 30 months in bottle prior to release.

(*1999 Shadrach* ***CABERNET SAUVIGNON***)

The Grant Burge 1999 Shadrach Cabernet Sauvignon has deep crimson and red berry hues with a big, stylish cabernet nose of mint, green leaf, blackcurrant and capsicum. The blackcurrant characters really shine through on the palate and are backed by well-balanced savoury oak complexity. The tannins are firm yet soft and the finish displays exceptional length.

Although drinking well on release, this wine has the capacity to grow and improve over the next 10-15 years.

The 1999 vintage was stunning and I believe it has produced wines with the potential to outlast the much-lauded 1998 reds.

GRANT BURGE

BAROSSA