

*gb by Grant Burge expresses the true flavours of South Australia's most renowned grape growing regions. The wines are fresh, flavoursome and fruit driven, well balanced and consistent, and ready for you to enjoy now!*

#### THE FRUIT

An excellent growing season allowed maximum development of varietal Cabernet Sauvignon and Shiraz characters and concentration of flavours. The blend is made up of 55% Cabernet and 45% Shiraz, with a large portion of the fruit harvested from growers in the Barossa, and the remainder from respected premium growers in South Australia's Riverland.

#### THE WINEMAKING

The fruit was crushed and de-stemmed and the two varieties, kept separate during the fermentation process to allow flexibility during the blending process. The wine was fermented on skins between 5-7 days with temperatures regulated between 22- 24°C to ensure retention of fruit characters and keep tannin extraction to a minimum. After blending the wine was transferred to two, three and four year old French and American oak for 12 months, with a 20% portion receiving only 6 months in oak to retain the wine's freshness.

## *2007 gb51 Cabernet Sauvignon Shiraz*

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*The 2007 Cabernet Sauvignon Shiraz has vibrant deep purple colouring and a youthful complex nose, showing blackberries, blueberries from the Cabernet Sauvignon and lighter aromas of ripe raspberries from the Shiraz fruit component. A rich fruit palate with flavours following from the nose, ripe berries are further complimented by earthy undertones and spices. The wine is generous and fleshy with integrated oak and a long supple finish.*

*This delicious wine is ideal for every day drinking and is well matched to rich tomato based dishes, or hearty Irish stew.*

