

WINEMAKER'S NOTES

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 Shiraz characters and concentration of flavours. The fruit was 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 components kept separate during the fermentation process to ensure flexibility in blending of the fruit parcels. The fruit was fermented in stainless steel tanks for seven days with temperatures kept between 22-24°C to retain varietal fruit characters.

The wine was pumped over three times a day and free run and pressings were combined for added colour and structure. The wine was matured in a combination of two, three and four year old French and American oak for 12 months before blending and bottling.

(2007 gb56 Shiraz)

This full bodied Shiraz wine is vibrant red in colour with a lifted aromatic fruit nose. Aromas of ripe plums and red berry fruits are present and follow onto the soft and fleshy palate. It has excellent fruit flavours along with complex oak and savoury spice on a well rounded palate which has soft tannins and good length. This Shiraz is a superb match with roasted meats, lamb curry or hearty Italian dishes.

