

*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.

2008 gb56 Shiraz

The 2008 Shiraz is deep red with youthful purple hues and enticing aromas of soft juicy plums and sweet vanilla. The palate is loaded with fresh berry fruit flavours; raspberries, blackberries and black currant with peppered spice adding to the complexity of this wine.

The wine has a generous fleshy palate with well balanced tannins and a long satisfying finish.

This generous Shiraz is suited to every day drinking without cellaring and is a perfect match to rich roasted red meats and hot Indian curries.

