

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.

2009 gb 56 Shiraz

The 2009 gb Shiraz shows deep purple colouring, with pleasing aromas bursting from the glass. A highly perfumed Shiraz, the bouquet features red berry fruits, spice, confectionary notes and milk chocolate. A generous and round palate, the red berry flavours fill the mouth and are complimented by boiled lollies flavours, milk chocolate notes and sweet vanilla. The wine has a soft tannin structure with well integrated acid that complements the sweeter aspects of this wine. An elegant yet fresh style; the Shiraz is sure to please many palates and would be well suited to grilled Atlantic Salmon with a roasted baby tomatoes and fresh steamed greens.

