

We believe the GSM blend has the ability to become as well known a style in the Barossa as shiraz. It is our aim to develop the Reserve Grenache Shiraz Mourvedre into an outstanding, world-class wine by combining our own New World techniques with those traditional to Chateau Neuf-du-Pape.

THE FRUIT

This wine is made from 37% grenache, 42% shiraz and 21% mourvedre, all of which was hand picked from our own and selected contract vineyards. All of these low-yielding vineyards are at least 50 years old, with one being 110 years old. They deliver fruit of incredible concentration and depth.

The exceptional 1999 vintage produced wines with ability to develop over many years, getting better and better as they grow older.

THE WINEMAKING

After crushing and destemming the juice was fermented in stainless steel fermenters and pumped over three times a day. The temperature was allowed to peak at 30°C. Following primary fermentation, the juice was left on skins for 30 days, during this time the juice was pumped over every second day until the cap (the skins) became completely saturated and sank. Extended maceration builds the intensity and concentration of the wine, and provides better structure and more stable colour. The skins were then drained off, light pressings were blended back in and the wine was transferred to one and two-year-old French oak for 16 months. The wine was bottled in November 2000 and left to mature for over two years prior to release.

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GRENACHE SHIRAZ MOURVEDRE

Grant Burge 1999 Reserve Grenache Shiraz Mourvedre has vibrant purple/garnet hues. The nose boasts elements of clove and mint from the mourvedre component along with floral scents from the grenache, and a hint of oak. There's sweet berry fruit on the palate with subdued oak providing support. This is a tremendously well-balanced wine with good body weight thanks to the shiraz fruit, and excellent concentration of plum, berry and spice characters. Like all Grant Burge Reserve and Icon reds, this wine is made for longevity. It will continue to mature and develop over the next 10-12 years. Best suited to elegant duck and lamb dishes.

