

GRANT BURGE

Vineyard 'Miamba' Shiraz 2014



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| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | SHIRAZ | | |
| Region: | BAROSSA | | |
| Vintage: | 2014 | | |
| Volume: | 750ml | | |
| Vineyard: | The fruit is grown in the Miamba vineyard at the southern end of the Barossa, near the town of Lyndoch. The Miamba vineyard has a long viticultural history, but when Grant bought it in 1983 it was completely bare. Careful planting and sustainable practices have returned this block back to its former glory. | | |
| Vinification: | After crushing and de-stemming, the fruit was fermented in 4, 7 and 11 tonne fermenters and pumped over 3 times daily for 8 days to extract colour and flavour as well as helping control the temperature of the ferment. This wine was pressed directly into a combination of new and older European oak hogsheads to complete both fermentation and secondary malolactic fermentation. These components then remained in oak for several months before being blended. The entire blend was then transfer | | |
| Appearance: | Vivid purple in colour | | |
| Bouquet: | The wine displays vibrant aromas of dark fruits, blueberries, mocha and savoury spices. | | |
| Palate: | The palate is complex and layered, with concentrated flavours of spiced plums, blackberries and hints of pepper all perfectly interwoven with savoury, silky tannins and a long, elegant finish. | | |
| Technical Analysis: | | | |
| Alcohol: | 14.00% | Packaging: | 1 x 750ml |