

GRANT BURGE

Vineyard Cameron Vale Cabernet Sauvignon 2022



Category:	WINE		
Style:	RED WINE		
Variety:	CABERNET		
Region:	BAROSSA		
Vintage:	2022		
Volume:	750ml		
Vineyard:	A portion of this fruit comes from a vineyard of the same name which was planted between 1971 and 1975 in a fertile area between Lyndoch and Williamstown. The remaining fruit was sourced from other premium vineyards in the Barossa and Eden Valleys. Cameron Vale was the name of Grants mothers ancestors home in England.		
Vinification:	After crushing and de-stemming, the juice was fermented on skins for 8 to 10 days, with selected parcels of the Eden Valley fruit remaining on skins for up to 30 days post fermentation. This process has allowed maximum flavour and tannin extraction and added structure and texture to this wine. Post fermentation, parcels of the wine was transferred to French oak for 20 months maturation.		
Appearance:	Deep ruby red		
Bouquet:	Aromas of pure blackcurrant dominate on the nose, with underlying mulberry and blackberry and hints of licorice and spice.		
Palate:	The palate is typical cabernet with bold, chalky tannins as the backbone, combined with rich black fruit flavours complemented by complex cedar notes that persist on the finish. This is amasculine style of Cabernet, bold in every way!		
Cellaring:	10 Years		
Food Match:	MEAT		
Technical Analysis:			
Alcohol:	14.00%	Packaging:	6 x 750ml
Hancocks Product:	26401		