

# GRANT BURGE

## Vineyard Miamba Shiraz 2022



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	SHIRAZ
<b>Region:</b>	BAROSSA
<b>Vintage:</b>	2022
<b>Volume:</b>	750ml
<b>Vineyard:</b>	The basis of the fruit supply for this wine is sourced from a vineyard of the same name, located 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.
<b>Vinification:</b>	After crushing and de-stemming, the fruit was fermented in a combination of open and static fermenters and pumped over 3 times per day for 6 - 10 days to achieve optimal flavour and structure. Several batches of the Shiraz were pressed directly into new French and European oak hogsheads and allowed to complete primary and secondary fermentation in oak. These components remained in oak for 10 months prior to blending with the unoaked components. The entire blend was then transferred back into oak
<b>Appearance:</b>	The first thing you notice is the colour of this wine, like many 2015 reds from the Barossa; it is vibrant purple with very good depth and intensity.
<b>Bouquet:</b>	The aromas exhibit raspberry and liquorice, complemented by warm spices.
<b>Palate:</b>	The palate mirrors the aromas, with medium to full bodied red berry fruits that elegantly melds with the acid and tannin to produce an extremely well balanced wine.
<b>Cellaring:</b>	10-12

### Technical Analysis:

<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.61
<b>Packaging:</b>	6 x 750ml	<b>Titrateable Acidity:</b>	6.1
<b>Hancocks Product:</b>	26410		