



GRANT BURGE  
HONOURING THE 1865 PIONEER

# GRANT BURGE Black Apera NV



<b>Category:</b>	WINE		
<b>Style:</b>	FORTIFIED/APERITIFS		
<b>Variety:</b>	OTHER		
<b>Region:</b>	BAROSSA		
<b>Vintage:</b>	NV		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	The fruit was hand-picked into slotted crates, which are then dried under the sun for approximately three weeks before crushing to a tank press for overnight fermentation. Once pressed, the lightly fermented juice is fortified to 17.0% alcohol to arrest the fermentation. The wine is then matured in small oak for ten years to develop the flavours before blending.		
<b>Bouquet:</b>	Rich aromas of toffee apple, raisins, dark toast, candied orange chocolate, maple syrup and roasted coffee		
<b>Palate:</b>	Dense flavours of coco powder, black forest cake, salted peanut brittle and burnt figs		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	18.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	27078		