

## THE FRUIT

Grant Burge's Filsell vineyard with near century old vines is considered one of the best vineyards in the Barossa Valley and consistently produces fruit of great intensity and concentration. Planted in 1920, this vineyard also produces some of the fruit for Grant Burge Wines, flagship Shiraz, the highly acclaimed Meshach. Filsell is known to loyal followers as Meshach's younger brother. The 2013 vintage in the Barossa saw a cool winter with rainfall well below average followed by a dry spring leading to a smaller than normal fruit set and berry size. Although crops were much lower than normal the resulting wines have great colour and impressive structure resulting in very high quality wines.

## THE WINEMAKING

Different batches of fruit were crushed and fermented separately. Primary fermentation on skins occurred for approximately eight days, with a couple of small batches undergoing natural yeast fermentation in small open fermenters for a further week. The wine was pumped over three times a day and the skins were pressed gently before the free run and pressed wine was transferred to oak to finish fermentation. The wine was matured in a combination of French and American oak for 16 to 18 months.

# 2013 Filsell Shiraz

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*The 2013 Filsell Shiraz like the vintage before has an incredible depth of colour, deep purple red to the core. The nose displays classic 'Filsell aromas' of dark chocolate, licorice and lifted fruit with a hint of interesting cola notes blended in.*

*The palate is a little different from previous Filsell wines due to the climatic conditions of 2013. It is however still vibrant, rich and full bodied with intense red berry fruits, ripe blackberries and black pepper. The tannins appear finer from the different vintage conditions and provide excellent balance and structure to the richness of the palate.*

*A highly expressive Filsell which certainly makes a statement. Whilst approachable now this wine can be confidently cellared for 12 years+ after release. Partner it with rich beef dishes such as a tenderloin or slow cooked beef cheeks.*

*Alc: 14%*

