

This quintessential and stylish Australian blend of Shiraz and Cabernet Sauvignon is an indulgent wine, which is complex, rich and utterly delicious. It has been in the making for some time, the current blend is made from a selection of premium vintages, which are a minimum of 2 years old.

THE FRUIT

The Shiraz component was taken from vineyards in the southern end of the Barossa Valley near Lyndoch and the Eden Valley, where growing conditions are excellent for allowing the varietal characters to fully develop and produce grapes of intense concentration and flavour. Cabernet Sauvignon was sourced mainly from my own Barossa vineyards.

THE WINEMAKING

Both varieties were crushed and fermented separately and left on skins a short time to ensure full flavoured and soft textured wines. The ferments were pumped over three times a day and completed primary fermentation in French and American oak and then aged for between 15 and 18 months in old puncheons. After blending, the wine was on tirage for 18 months before being disgorged and liqueured with Vintage Port, which has contributed to the wine's incredible complexity.

(NV Sparkling SHIRAZ CABERNET)

Our Sparkling Shiraz Cabernet is deep ruby in colour, with a complex, earthy nose of smokey oak, bacon and spicy cedar along with rich fruit characters of liqueur cherries and blackberries. It is elegant and lively with the big flavours of the nose carrying through to the palate. It has a creamy mousse and elegant mouth feel finishing with a perfect balance of acidity and fruit sweetness.

This wine perfect with duck, and is a favourite accompaniment to the Burge's Christmas dinner!

