



Grant Burge Filsell Shiraz 2016

2016 | Australia | Barossa

Over five generations, we've brought together the finest vineyards and Hands-on techniques with modern winemaking to express the classic Barossa. Share our passion for great wine at our Krondorf cellar door in the Barossa Valley. A Grant Burge label is your guarantee of quality and integrity.

The 2016 Filsell shows the quality of the 2016 season in the Barossa, powerful yet elegant tannin structure and lovely mid-palate weight. A perfect balance between structure and fruit sweetness will allow this wine to age for many years, whilst also being a powerful wine the can be enjoyed early in its life.

Cool winter with lower than average rainfall which continued into spring. Warmer than average temperatures through November, December and January. Early lignification and flavour development was observed. Late January rain had a positive effect and this combined with a mild February and March allowed for a smooth harvest and good flavour development. 2016 will be regarded as a very good to exceptional year for reds in the Barossa.

APPEARANCE

Deep red with bright red/purple hue

NOSE

Liquorice, plum, raspberry, dark chocolate & vanilla.

PALATE

Powerful wine, rich and dense with loads of plum, dark chocolate & spice, long persistent tannins, balanced by richness and sweetness of fruit.

FOOD MATCH

Perfect with Rib steak and BBQ sauce

Winemaker Craig Stansborough

Climate

Mediterranean

Soil type

Clay Loam & sandy loam over red clay

Harvesting

Hand & Machine

Grape breakdown

98% Shiraz

2% Cabernet Sauvignon

Region breakdown

98.6% Barossa Valley, 1.4% Eden Valley

Fermentation
Open fermentation

Cellaring

15 - 20 years

Alcohol 14.5

Residual sugar[g/l]

2

Allergens sulphites, eggs