



**Accolade
Wines**

WINE INFORMATION SHEET

CPQFS-REF-059

Responsible Winemaker: Craig Stansborough
Completed by: Craig Stansborough

Date: 30/11/17

Wine Description:	Grant Burge Meshach Shiraz
Vintage:	2012
Supplier Name:	Grant Burge Wines
Supplier Product Code:	
Accolade Wines Bulk Wine Code / Batch:	F28
Wine Grade (if applicable) :	1
Colour (Red/White/Rose):	Red

1. LABEL COMPLIANCE INFORMATION		Completed by:		
Alcohol declaration on label (%):				
Permitted Grape Varieties / Blend Representation on label:		Shiraz		
Permitted DOC/IGT/ GI / Region Representation on label:		Barossa		
Calorie Information	Alcohol g/100mL	Sugar (mid spec) g/100mL	Energy kcal/100mL	Energy kJ/100mL

2. COMPONENT DETAILS	
Country of Origin: Australia	
Geographical Indication Region Breakdown (%): Barossa Valley 96.95%, Eden Valley 3.05%,	
Regional / Subregional Breakdown (%): Barossa Valley 100%	
Variety Breakdown (%): Shiraz 95.51, Cabernet Sauvignon 4.02 %, Grenache 0.27 %, Petit Verdot 0.20%	
Vintage Breakdown (%): 2012 95.28% , 2013 4.72%	

3. SUPPLIER ANALYSIS	Result
Final tested alcohol by volume (% v/v):	14.7
Winemaking alcohol specification range (%):	13.5 -15.5
Residual Sugar (as glucose and fructose) (g/L):	3.0
Winemaking residual sugar specification range (g/L):	0.0 -3.5
pH:	3.47
Total Acidity to pH 7.0 (as tartaric) (g/L):	
Total Acidity to pH 8.2 (as tartaric) (g/L):	7.20
Volatile Acidity (g/L):	0.72
SO2 Free/Total (mg/L):	29/88
Ascorbic Acid (mg/L) :	
Sorbic Acid (mg/L):	
Colour (Rose) A420/A520:	

4. VINIFICATION	
Pressing Technique (Tank Press/Basket Press):	Tank & Basket pressed
Fermentation Vessel Type (Stainless steel tank/Oak Barrel):	Concrete open fermenters & Stainless Steel
Fermentation Temperature:	24-28 degrees C
Malolactic Fermentation Proportion:	100%
Yeast Type Used:	
Cold Stabilisation Method, Temperature and Duration:	Not cold stabilised
Maturation Vessel Type:	Small oak
Details of Oak Influence (Oak Origin/Producer/% New and Old Oak, Age of Oak/Length of Treatment):	72% new oak (69% French, 31% American) 28 % 2& 3 yo oak. 20 months maturation
Have any of the following additives/processing aids been used in the wine making process: CMC (carboxymethylcellulose ie cellulose gums), DMDC (dimethyldicarbonate), meta tartaric acid, gum arabic? If yes, please give details:	None

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5. VITICULTURE DETAILS	
Vineyard:	
Soil Type:	Red Clay loams over red clays
Climate (eg. cool continental):	Mediterranean
Vineyard Management (Training method) :	Rod & spur, permanent arm
Rootstocks:	Own roots
Average Age of Vines:	60 years +
Harvesting Method (Mechanical/Hand Picked):	Hand Picked and machine picked
Clone Type (where applicable):	NA
Average Yield (T/ha):	3-6 t/ha

6. DIETARY & ALLERGEN DECLARATION	NO	YES	DETAILS
Does this product contain, or has it been in contact with fish or fish derivatives (e.g. isinglass)?	No		
Does this product contain, or has it been in contact with milk or milk derivatives (e.g. casein)?	No		
Does this product contain, or has it been in contact with egg or egg derivatives?	No		
Does this product contain, or has it been in contact with any of these listed allergens: cereals containing gluten, crustaceans, peanuts, soybeans, nuts, celery, mustard, sesame seeds, lupin, molluscs, or products thereof? If yes, please give details:	No		
Does this product contain, or has it been in contact with gelatine? If yes, please state whether source is Porcine or Bovine.	No		
If gelatine source is Bovine, is it certified as non BSE?			
Is this product suitable for a vegetarian diet (no isinglass or fish derivatives/gelatine used)?	No		
Is this product suitable for a vegan diet (no isinglass or fish derivatives/gelatine, no milk or milk derivatives, no egg, or egg derivatives)?	No		
Were any Genetically Modified or Genetically Engineered products used at any stage of the production of this wine? If yes, please give details:	No		
Does this product contain Preservatives? If yes, please give details: Eg. SO ₂ (220), PMS (224), Sorbic Acid (200), Potassium Sorbate (202)		Yes	SO ₂
Does this product contain Anti-Oxidants? If yes, please give details: Eg. Ascorbic Acid (300)	No		
Does this product contain colours, flavourings, flavour enhancers or sweeteners? If yes, please give details:	No		

7. WINEMAKERS TASTING NOTES										
Wine Style:										
Body: E		Light (A)		Light-Medium (B)		Medium (C)		Medium-Full (D)		Full (E)
Sweetness:	RS g/L	0-4	4.1-10	10.1-17	17.1-25	25.1-33	33.1-40	40.1-60	60.1-80	>80
	Details	1	2	3	4	5	6	7	8	9
Appearance: Red with purple hints.										
Bouquet: Plum , mulberries ,dark chocolate , cocoa powder , cinnamon cake.										
Palate: full bodied textural richly flavoured palate that offers plenty, dark chocolate, ripe red berries with spice and earth . Fine firm tannins, finishing with fruit sweetness that give length of flavour and offer genuine persistence.										
Winemaking Notes of Interest/Vinification techniques/Significant milestones:										
Wine Tasting Summary (in one-two sentences):										
Vintage Conditions: Cool winter with low than average rainfall which continued into spring, warmer than average temperatures through November, December & January. Early lignification and favour development was observed, late January rain had a positive effect & this combined with a mild February & March allowed for a smooth harvest and good flavour development. 2012 will be regarded as a very good to exceptional year for reds in the Barossa.										
Food Matching Suggestions:										
Cellaring Potential: 15 years +										

ACCOLADE WINES APPROVAL (Australia use only)	
Approved by Winemaking:	

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Approved by Compliance:	
Date:	

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