

*This inaugural launch of **Abednego** finalises the trio of the most revered wines from Grant Burge and is a complex blend of the Barossa's finest old vine Shiraz, Grenache and Mourvedre. We believe this Rhone style blend has the ability to become as well know in the Barossa Valley as Shiraz.*

#### **THE FRUIT**

The fruit for **Abednego** is 100% Barossa, hand picked from our own vineyards, all of these are low yielding, dry grown and at least 50 years old, with one being over 110 years old. They deliver fruit of incredible concentration and depth, whilst the exceptional 2002 vintage produced wines with the ability to develop over many years. The varietal proportions for the 2002 **Abednego** are 39% Shiraz, 35% Grenache and 26% Mourvedre.

#### **THE WINEMAKING**

After crushing and de-stemming, the juice was fermented in stainless steel fermenters and pumped over regularly. The juice was left for extended maceration to enhance structure and produce a more intense colour and free run juice and pressings were kept separate, then blended back to balance the wine. The wine was matured in 2 and 3 year old French oak for 17 months, bottled in December 2003 and left to mature in bottle for 2 years prior to release.

## *(2002 **Abednego*** **SHIRAZ, GRENACHE,** **MOURVEDRE)**

*Grant Burge 2002 **Abednego** is vibrant purple red in colour. The intense berry nose is supported with scents of dried thyme, warm spices of anise and pepper, and a hint of oak. This is a tremendously well-balanced wine with the complexities of the nose carrying on to the palate. Concentrated berry fruit is integrated with earthy, savoury flavours leading to soft tannins and good structure, which provide a long, satisfying finish. Like all Grant Burge Icon wines, **Abednego** will continue to mature over the next 10 - 12 years. It is a delicious match with duck and rustic lamb dishes.*

