



# Grant Burge Miamba Shiraz

2018 | Australia | Barossa

The Vigneron Collection wines are sourced from exceptional vineyards, with each wine expressing characteristics unique to their region. Miamba Shiraz is named after one of the most outstanding and viticulturally significant vineyard sites in southern Barossa.

This Shiraz showcases the perfect balance of richness and finesse that is achieved through 160 years of devotion to the land and winemaking techniques unique to Grant Burge. The wine is overflowing with aromas of plum and mulberry and flavours of milk chocolate, clove and a hint of vanilla.

2018 wine quality was set up by having a good wet season in 2017 which mean healthy vines, but a dry season this year, which prevented excessive vigour or disease problems. Crops were well down on the bumper 2017 vintage, but only slightly below the long-term average. Summer and early Autumn were unusually dry, requiring supplemental irrigation to all vineyard sites. The low disease pressures associated with dry, warm conditions coupled with the cool night-time temperatures allowed the vines to produce fruit with exceptional character and flavour while being harvested at lower degrees of sugar ripeness, generally producing vibrant, balanced, lower alcohol styles.



## APPEARANCE

Dark crimson purple

## NOSE

Milk chocolate, plum, mulberry, vanilla and clove

## PALATE

Full of flesh, vibrant acidity, long finish with plenty of dark fruits. Some oak on the front and back that cushions the plush fruit in the middle. There's a hint of fruit sweetness that allows the wine to be drunk considerably early.

## FOOD MATCH

A great match for peppercorn steak or barbecued meats

### Winemaker

Craig Stansborough

### Climate

Mediterranean

### Soil type

Clay Loam and sandy loam over red clay

### Harvesting

Hand & Machine

### Grape breakdown

Shiraz 97.7%, Montepulciano 2.2%, Cabernet Sauvignon 0.1%

### Region breakdown

86.8% Barossa Valley, 8.0% Langhorne Creek 5.1% Eden Valley 0.1% Other

### Fermentation

Open fermentation

### Cellaring

5 - 10 years

### Alcohol

14.5

### Residual sugar[g/l]

1.06

### pH

3.51

### Acidity [g/l]

5.98

### Allergens

sulphites, eggs