



# Burge reflects local history

As a youngster Grant Burge rode his horse around Eden Valley and admired Corryton Park, an historic homestead set in beautiful big gum countryside.

At 500m it is one of the highest and coolest properties in the area. From then he had his eye on it as a site for a vineyard. In 1999 he bought it and planted cabernet sauvignon.

The vineyard provides "optimum acid levels for longevity and slow ripening for gentle tannin structure", Grant says.

The warm 2009 vintage stimulated even ripening to produce a wine with great depth of flavor and complexity.

Enhanced by a dash of shiraz, the **Grant Burge Corryton Park Cabernet Sauvignon 2009** has pipe tobacco, blackcurrant and mint

**WINE**  
 with Ross Noble

Mount Barker  
 Courier  
 1/06/2011

Prices approx. CD: cellar door. MO: mail order.  
 Try your local bottleshop first.

aromas and rich flavors, fine tannins and well integrated oak. Now or cellar for up to a decade. \$39.95.

John Burge and his family came from Wiltshire in the late 1800s to Lyndoch. John's son Meshach was a prime mover in building the ornate Holy Trinity church in Lyndoch with stone from Springbett's quarry and slate

shipped out from the UK.

The church was the inspiration for the label name: the **Grant Burge The Holy Trinity Barossa 2008**. Grenache, shiraz and mourvedre were the trinity of varieties chosen from three vineyards in the Barossa for a Rhone style wine.

With aromas of cinnamon and cedar and a palate presenting ripe red berry and spice flavors, the Holy Trinity is testament to skilful blending of major reds. \$39.95.

On the road from Williamstown to Lyndoch Road is the Filsell Vineyard with vines more than 90 years old. The **Grant Burge Filsell Old Vine Barossa Shiraz 2009** is full bodied, rich in flavor and packed with powerful, juicy shiraz fruit on the palate culminating in a lip smacking finish. \$39.95.

## Grant Burge wins fortified trophy



Grant Burge has again received global acclaim at the Decanter World Wine Awards announced in London overnight with his 20 Year Old Tawny being awarded Regional Trophy, in the Sweet Fortified wine category.

The win consolidates Grant Burge's premier fortified winemaker status on a global scale following Gold Medal wins for the 20 Year Old Tawny in 2006 and 2009, and the International Trophy in 2004, 2007 and 2010 at the Decanter event.

Grant was also celebrating another Decanter victory today with the Meshach Shiraz picking up yet another Gold Medal for the recently released and highly acclaimed 2006 vintage.

Leader - Barossa Valley Wednesday 25/5/2011

### ★★★★ Grant Burge Meshach 2006 –\$155 Filsell Vineyard, Southern Barossa Valley

Today's two five-star reds (Burge and Vasse Felix) couldn't be more different. They're chalk and cheese – but brilliant, highly polished examples of long-established regional styles. Grant Burge's Meshach tells the traditional Barossa Valley shiraz story. Sourced from old vines, mainly at the southern end of the valley, it's partially barrel fermented and all matured for 22 months in American (85 per cent) and French oak, 70 per cent of it new. While that makes a dark and potent wine initially, at five years Meshach is blossoming with its wonderfully complex aromas, deep, sweet fruited palate and layers of soft tannins. It's big, for sure, but harmonious and, over time, it'll become increasingly refined and elegant.

### ★★★★ Grant Burge Thorn Riesling 2010 –\$17 Thorn Vineyard, Eden Valley

Grant Burge first bought fruit from the Thorn family's Eden Valley vineyard in 1988. Now 30 years old, the vines produced magic in 2010 – a peculiar vintage, says Burge, ending with a very cool ripening period, ideal for white varieties. In Thorn this translates to a beautifully aromatic riesling, featuring floral and lime-like varietal character. The intense, zesty, lime character carries through on a pure, delicate, shimmering, dry palate. Provides exciting drinking at the price.

Chris Shanahan, Canberra Times 1/6/2011

“Meshach was stunning, among the finest I’ve tasted (96/100)”

*Tim White, The Australian Financial Review, 10-12 June 2011.*

*(Tim White, is an acclaimed wine journalist who writes for Australia’s leading financial publication.)*

**GRANT BURGE EAST ARGYLE PINOT GRIS—2010—\$20**

This Eden Valley gris would sit between five and six on the spectrum. It’s quite aromatic with notes of poached pears, thyme and spice. The relatively cool vintage has produced a leaner style than previous years, with flavoursome palate, good acidity and balance.



*Qantas The Australian Way June 2011*

**Grant Burge 2006 Meshach \$155 Windsor Dobbin**

*Sunday Examiner 22/5/2011*

OK, SO it is very much a wine for a special occasion, but Grant Burge’s new release of flagship Meshach is still priced well under several reds of similar class — and it is a seriously thrilling wine. This is a dark, inky, big, bold and luscious Barossa shiraz but in no way over the top. While there is plenty of rich, concentrated fruit and complexity from a classic vintage, this is also a wine of great structure that will cellar well for a couple of decades at least. We loved it with roast lamb.

**Grant Burge Red Trio—1st June 2011—Andrew Graham—ozwinereview.com**

They’re always consistent wines are the Burge reds. Built in a rather traditional fashion, the emphasis here is on chocolatey oak and plump fruit richness, in an open and full vein. I think I’d like to see just a little more freshness, but that might well be at the cost of the trademark lusciousness.

**Grant Burge Filsell Shiraz 2009 (Barossa, SA) 14.5%, Cork, \$39**

Speaking of vintage, this comes from a year that wasn’t super kind to Barossa Valley Floor Shiraz. Not as challenging as 08 perhaps, but certainly another heatwave year, producing rather ripe and plump wines that can look a little desiccated. A ripping Grenache and Mourvedre year though.

This has a really sweet cherry pie and chocolate nose, leaning very much towards the slightly stewed, cooked plum, red fruit end of the spectrum. Palate is just a little stunted too, but still shows plenty of Barossan rich fruit character. It’s plump and appreciably generous, but a tad too soft and overripe in the wash. Still a reasonable drink (and sure to satisfy many) but I’ve had better Filsells. 89

**Grant Burge Corryton Park Cabernet Sauvignon 2009 (Eden Valley) 14.5%, Cork, \$35**

Interestingly, this is a rather varietal Cabernet for the Barossa (that’ll be the Eden Valley influence), carrying a dusty, choc-mint and eucalypt nose that is quite appealing (especially to a mint slice lover like myself). The palate too marries juicy fruit with firm Cabernet tannins to make for a rather complete package. It could do with a fraction more weight perhaps, but certainly plenty to like. The dry, long finish is admirable too. Good, solid drinking ahoj. 91

**Grant Burge Meschach Shiraz 2006 (Barossa, SA) 14.5%, Cork, \$155**

One of the Barossan big guns, this has undergone something of an evolution this year, with the oak throttled back a notch. The story here is still all about rich, thick, oak charged, intensity plus Barossan Shiraz flavours, built big yet without crossing over into the old, Parkeresque era alcoholic viscosity. Old school stylin’ regardless.

Heck it just looks beastly, throwing a look-at-that-sediment! crust already. The nose too is heavy, rich and heady, both opulent and rich, if still a little four square. There’s a rained edge in there too that at first I thought might signal overripeness. Thankfully the palate looks fresher than expected, with lots of fully invested, sweet and seductive, chocolate American oak, backed by dense and bulky black fruit. What I really like to see though is the tannins, which are a fraction oak driven, but certainly nicely prominent, everything finishing with the sort of Grange-like, limitless richness that makes reputations.

A deep, old vine Shiraz built in a rather classic Barossan idiom, this flirts with over-ripeness, before that deep dark back palate brings it all back together. Good stuff.. 94

**DRINK**

Daily Telegraph  
Tuesday 17/5/2011

**Trinity Grenache, Shiraz, Mourvedre Barossa \$37**

I’ve been a fan of this wine ever since it first appeared in the mid-1990s. As time has passed, the style has progressed and in all the right ways.

This is pure Barossa fruit, sourced from some of the oldest vineyards in the region. It’s unadulterated by overt oak which, if it were, would be a crime. This is a wine with fine flavours preserved through gentle winemaking techniques. Back in the early ‘90s, the grenache, shiraz, mourvedre blend was still finding its feet. Now it

makes some of the best wines in the Barossa. Hallelujah, the Holy Trinity has disciples and I am happily one of them. It doesn’t take blind faith either – just try the juicy red fruits of grenache and you’ll be hooked. If that’s not enough, what about the deep luscious shiraz notes or the gravelly dense mourvedre holding things in check. Sound good? Try it with a star anise spiced duck and all things will become clear, well at least you’ll have a delicious food and wine match.



BYO

## Grant Burge 2008 The Holy Trinity

A blend of Barossa Valley grenache, shiraz and mourvedre, much from century-old vineyards, this has rich blackberry and red berry fruits on the nose and palate, with spice, pepper and a touch of toasty oak and fine tannins on the finish. Enjoy over the next five years or more with hearty red meat dishes with a Mediterranean influence. \$35-\$40. It should be in most fine-wine outlets. **Rating: 91**

*Mike Frost, Courier Mail 17/6/11*



■ **Grant Burge Meshach (Shiraz) 2006, \$155.** Top of the tree for the big 'G', you should see the box it comes in, very Grange. Lovely gear but could do with another year. 9.2/10.

*Max Crus—May 2011. Grape Expectations (Rockhamton Morning Bulletin, The Daily Examiner, The Fraser Coast Chronicle, The Border Mail, Port Macquarie News, The*

### ★★★★ 10YO Barossa Valley Tawny NV

Lovely freshness and complexity on the nose; smells of nuts and sweet plums. Luscious balance of flavours on the long, elegant palate. \$30

### ★★★ 10YO Barossa Valley Muscat NV

Very elegant, with strong muscat characters of raisins and dried figs and some good age. \$30

### ★★★ Miamba Shiraz 2009

Black olive/black currant bouquet with violet notes, and warm, well-balanced, chocolaty palate. \$26.95

*WineState Magazine—1/6/2011*



### GRANT BURGE CORRYTON PARK CABERNET SAUVIGNON 2009

TUESDAY, MAY 31 2011 BY CAMPBELL MATTINSON  
RATED 92 POINTS—WINEFRONT.COM.AU

It seems absurd to suggest that a premium cabernet sauvignon is ready to drink as a two year old – but that's the way it presents.....seems gently developed and mellow. It's rich with porty, curranty, jubey blue and black fruits though its dusty overtones mark it clearly as cabernet. It's full, smooth and satisfying with Redskin notes on the finish/aftertaste. It will age and develop further but it's thoroughly enjoyable



## WHEN PRICE DOESN'T MATTER

### Chateau Tanunda 2008 The Everest Grenache \$160

Internationally awarded, this has power-packed aromatics with a kirsch-like sweet spot — kapow — right in the centre of the mouth. It swirls and returns its rich perfumed flavours seemingly forever. The Everest Shiraz is also all class; soft, ripe, totally balanced and beautiful drinking. Available now.

★★★★★

### Grant Burge 2006 Meshach Shiraz \$155

A wine that has grown in stature in the past decade. This is so vibrant and naturally alive with lifted fruit aromas, skin and flesh, and a huge burst of raspberry and redcurrant flavour, backed by oak spices rather than woodiness, with intense, deeply interesting shiraz character of the highest order. Available now.

★★★★★

### Penfolds 2006 Grange \$599

Past Granges have been known to be impenetrable in their youth, but this is approachable, with swirling, aromatic spices, intense fig and plum flavours. There's plenty of depth as well, leading into black olive and dark chocolate layers. Balanced, texturally involving, and lots to look forward to. Available now.

★★★★★

*Tony Love—May 2011. Courier Mail, Daily Telegraph, Sunday Times, The Advertiser*