

THE FRUIT

The Balthasar Shiraz, one of Grant Burge's Wines of Distinction, is based on the elegance of the Eden Valley region of the Barossa. Historically a Shiraz Viognier blend, in this vintage we have excluded the Viognier to allow greater emphasis to be placed on the unique characteristics of Shiraz from this region. The 2008 vintage began earlier than expected due to dry conditions and an early heatwave, however the cooler and wetter Eden Valley produced fruit with exceptional varietal character, concentration and flavour.

THE WINEMAKING

Traditional European winemaking techniques were used for this wine, in particular extended maceration to add more depth of flavour and allow for a softening of tannins. After pressing, 60% of the wine went to new French oak hogsheads, 20% into a new 2,500 litre French oak vat and the balance filled into 2 year old French oak hogsheads. Further to this, the wine was left on fine lees for 6 months, with the barrels then cleaned and re-filled for an extra 9 months of oak maturation.

2008 Balthasar Shiraz

The 2008 Balthasar Eden Valley Shiraz is black-red, with classic Eden Valley aromas of blackberries, cloves, dark chocolate with just a hint of sweet spices. The palate is all about textural layers, with the concentrated blackberry, blueberry and plum fruit flavours supported by fine, grainy tannins leading to a velvety mouthfeel and a long and complex savoury finish.

The 2008 Eden Valley Shiraz is an evolution for this wine, and highlights the distinct characters of the Eden Valley. While drinking well on release, it will reward careful cellaring for up to 10 years. The European styling suggests this wine is an ideal accompaniment to dishes such as char-grilled sirloin with king brown mushrooms and truffle butter.

