



Grant Burge Filsell Shiraz

2015 | Australia | Barossa Valley

Filsell is known to loyal followers as Meshach's younger brother. Planted in 1920 Grant Burge's Filsell vineyard with near century old vines is considered one of the best vineyards in the Barossa Valley.

Cool winter with average rainfall, very dry warm spring with temperature's 3-4 degrees above average. Cooler than average December/January helped maintain fruit quality and acid retention. 40-60mm of rain fell in mid-January which did cause very minor splitting in some varieties however the moisture was welcome and helped maintain healthy canopies. February was hot with daytime temperatures 3-4 degrees above average causing rapid ripening; March was quite mild allowing good ripening conditions for the balance of the vintage.



APPEARANCE

Purple red with very good density

NOSE

Blueberry, plum, dark chocolate, mocha & vanilla

PALATE

Rich full bodied sensual palate that offers plenty, dark chocolate, coffee and vanilla add to this very flavour packed wine.

FOOD MATCH

Partner Grant Burge Filsell Old Vine Shiraz with aromatic dishes such as aged eye fillet with a red wine reduction or braised lamb shanks

WINE STYLE

Sweet 1 2 3 4 **5** Dry

Light 1 2 3 4 **5** Full Bodied

Grape breakdown

100% Shiraz

Region breakdown

93.1% Barossa Valley
5.6% Eden Valley
1.3% Riverland

Maturation

30% new oak (64% French, 36% American)
60% 2& 3 yo oak. 21 months maturation

Fermentation

Concrete open fermenters & Stainless Steel
24-28c

Cellaring

15 - 20 years

Alcohol

14%

Residual sugar[g/l]

1.53 g/L

pH

3.52

Acidity [g/l]

6.5 g/L

Allergens

sulphur dioxide, contains sulphites, contains fish, gelatine bse certified