

Meshach William Burge (1843 - 1942) was Grant's great grandfather and a central figure in establishing the Burge family's winemaking tradition. He was 11 when his family moved from Hillcot, in Wiltshire, England, to the Barossa Valley and established what has grown into a thriving viticultural, wheat and sheep property near Lyndoch.

In tribute, Grant has selected his finest Shiraz to bear his name and be his flagship wine. Since the first vintage in 1988, Meshach has won several of Australia's top trophies and many medals. It is generally regarded as one of the country's best dry reds.

THE FRUIT

The fruit for this wine is handpicked from the Filsell Vineyard, where the vines here are almost 100 years old, and small portions of fruit are also selected from even older premium vines in the Barossa. The age of these vines means Meshach is made from fruit with **tremendous power and intensity**, especially when allowed to ripen to the desired Baumé of 14°. The 2001 growing season provided optimum conditions for fruit with good concentrated flavour and character.

THE WINEMAKING

After crushing, the juice was fermented down to a Baumé of approximately 1°, then pressed before being transferred to barrel, American (83%) and French (17%) oak hogsheads, to complete primary and secondary fermentation. After the wine was racked and the barrels cleaned, the wine was returned to the same oak for 21 months maturation. The wine was then bottled and aged for another two and a half years before release.

(2001 Meshach SHIRAZ)

*Ruby red in colour with rich garnet and purple hues, Meshach 2001 Shiraz displays very big aromas. The nose shows complex savoury and spicy flavours with leather, stewed fruits and vanillin oak characters. The palate is rich with savoury, subtle spice characters, balanced with dark berries, dried plums and complex oak and mocha flavours, with tight tannins leading to a soft back palate, and a very long finish. **This is Barossa Shiraz at its best**, concentrated, big and bold, and it will cellar for 20 years or more. It should be kept for special occasions and served with rich beef dishes.*

