

THE FRUIT

The Abednego completes the Icon trio from Grant Burge Wines, sitting alongside the highly awarded Meshach and Shadrach which are Grant's flagship Shiraz and Cabernet Sauvignon. The wine is 100% Barossa using fruit sourced from Grant's own vineyards with an average age of 110 years old. The old vines deliver fruit of incredible concentration and depth, giving the resultant wine the ability to develop over many years. The fruit is all handpicked, with the 2005 vintage a blend of 42% Shiraz, 35% Grenache and 21% Mourvèdre.

THE WINEMAKING

After crushing and de-stemming, the grapes were fermented in static "potter type" fermenters and pumped over regularly. Once fermentation was complete the wine underwent extended maceration on skins to enhance tannin structure and to produce a more intense structure. Following this process the free run and pressings were held separately while the winemakers decided on the perfect blend. A portion of the wine was then transferred into a large 2,500 litre vat, with the remainder in one and two year old French oak hogsheads for 16 months.

2005 Abednego *Shiraz Grenache Mourvèdre*

The 2005 Abednego is an incredibly complex, savoury, rich and rewarding wine. Deep crimson in colour, aromas of spiced fruitcake, musk and aniseed leap from the glass. A layered palate of dark fruit, liquorice, spiced plums and musk, with finely structured tannins bringing the wine together. An impeccably structured wine, it will continue to mature over the next 10-15 years with careful cellaring.

A wine as complex and rewarding as this should be enjoyed with gourmet fare, such as braised duck or venison bourguignon.

