



# GRANT BURGE

HONOURING THE 1865 PIONEER

The story of Grant Burge is one of the past, the present, and the future. Planting their roots in the Barossa Valley in 1865, the Burges began as a family of devoted vigneron. For five generations, they spent their days toiling on the land, understanding the soil, and from it, growing grapes that would become premium wines of today.

## GRANT BURGE PROSECCO NV



### GRAPE VARIETY

Prosecco (Glera)

### COLOUR

Light straw hue with lively effervescence.

### NOSE

Primary fruit including white peach, pear and acacia honey and flowers.

### PALATE

Lively fresh fruit flavours of white peach, pistachio and nectarine finishing with a slightly sweet honeysuckle finish.

### VINEYARD REGION

South Eastern Australia

### WINE ANALYSIS

Alc/Vol: 11.48%

Acidity (TA): 6.63 g/L

pH: 3.12

Residual Sugar: 12.2 g/L

### PEAK DRINKING

Enjoy Now

### FOOD MATCH

Savoury cheese, seafood and Asian dishes including sushi.

### WINEMAKER

Justin Hearn

# JIM BARRY

## CLARE VALLEY

PROUD FAMILY WINEMAKERS SINCE 1959



“I first tasted Assyrtiko in August 2006 while on holiday with my wife Sue on the Greek island of Santorini, birthplace of the Assyrtiko grape variety. The crisp, acidic qualities reminded me of our Clare Valley Rieslings and yet it was a flavour I had not experienced before. Intrigued with this newfound variety, I began the process of importing cuttings into Australia through quarantine. In August 2012 we planted Australia’s first Assyrtiko at our Lodge Hill Vineyard, a special and unique site treasured by my family and suited to this variety. Our Assyrtiko journey has been fascinating and has enabled us to produce a wine which, I believe, is a true expression of the variety. I hope you find the flavours as interesting as I did in 2006.”

Peter Barry, Second Generation Family Winemaker.

Wine has been flowing in the Clare Valley since 1851 and is an integral part of the culture. It is one of Australia’s most prestigious premium wine regions, most famous for its Riesling and Shiraz. A small area, accounting for less than 1.5% of Australia’s total wine production. With its beautiful, rolling hills, ideal winter rainfall and Mediterranean climate, the Clare Valley carries a unique history and winemaking heritage.

## 2021 ASSYRTIKO

### Winemaking Notes

Lifted white floral aromas and wet stone on the nose.

The fruit weighted palate offers light floral, wet slate and citrus flavours with a mineral texture, and a classic lick of saline on the finish.

Screaming summer drinking, the finish is clean and refreshingly long.

### Vintage Information

Variety:	100% Assyrtiko
Vintage:	2021
Region:	Clare Valley, South Australia
Estate grown:	100%
First release:	Vintage 2015
Analysis:	Alc/vol 12.0% Total Acid 7.3g/L pH 2.9
Drink by:	2027
Serve at:	18°C
Winemakers:	Peter Barry



# T'GALLANT

T'Gallant is the sailor's abbreviation for topgallant, the top sail of square-rigger sailing ships. It connotes the peak; the epitome. This represents T'Gallant's winemaking philosophy. Handmade and crafted, T'Gallant wines exude a vibrant and eccentric personality, using a twist of traditional European winemaking techniques and styles on these truly Victorian wines. Established in 1990, T'Gallant founders Kevin McCarthy and Kathleen Quealy were instrumental in introducing Pinot Gris to Australia. Considered a bold move at the time, the wines nonetheless flourished and T'Gallant became Australia's leader in this cool climate grape variety.

## T'Gallant Imogen Pinot Gris

Vineyard parcels were kept separate in the winery, handpicked fruit was pressed and free run juice was taken with no pressing cut. The juice completed natural fermentation (ie no yeast was added), followed by four months on lees to build texture and complexity. The parcels were carefully blended and the finished wine was bottled with no finings.

### Vineyard Region

Mornington Peninsula

**Colour** Pale straw

**Nose** Aromatically appealing – perfume and spice, with honeysuckle and orange blossom with archetypal ripe pear. A suggestion of brioche and bread dough arising adds a lovely savoury edge.

**Palate** Ripe pear and savoury notes continue through to the palate with a faint hint of white peach. Wonderfully textural, with tantalising mouth-coating phenolics and a fine, tight line of acid ensuring a very long palate.

