

Grant Burge

2016 Cameron Vale Cabernet Sauvignon

THE FRUIT

A portion of this fruit comes from a vineyard of the same name which was planted between 1971 and 1975 in a fertile area between Lyndoch and Williamstown. The remaining fruit was sourced from other premium vineyards in the Barossa and Eden Valley's. Cameron Vale was the name of Grant Burge's mother's ancestor's home in England.

The 2016 vintage in the Barossa saw a cool winter and spring with lower than average rainfall followed by a warm summer. The mild February & March allowed for a smooth harvest and good flavour development. 2016 is regarded as a very good year for reds in the Barossa.

THE WINEMAKING

After crushing and de-stemming, the fruit was fermented on skins to extract the colour and flavour. The process has allowed maximum flavour and tannin extraction, and added structure and texture to this wine. Post fermentation, parcels of the wine were transferred to a combination of new and old French oak for 21 months before being bottled.

The 2016 Cameron Vale Cabernet Sauvignon carries a deep red colour with purple hues, along with delicious aroma of dark chocolate, blackcurrant, mint & vanilla. The rich textured palate displays dark chocolate texture and flavour, complemented by strong blackcurrant pastel flavours. This excellent combination of chocolate and cassis varietal aromas is a classic example of Barossa Cab from an outstanding season.

ALCOHOL VOLUME: 14%

pH: 3.5

ACID: 6.12g/litre



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