

GRANT BURGE THE HOLY TRINITY GRENACHE / SHIRAZ / MOURVÈDRE 2019





Original price was: \$37.99.\$32.99Current price is: \$32.99.

A staple for all Barossa wine lovers

Product Code:	6203	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
		Alcohol:	14.5%
Sub Region:	Barossa Valley		
		Grape:	57% Grenache, 30% Shiraz, 13% Mourvèdre
Style:	Red		
Variety:	Grenache Blend / GSM		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2019 Vintage)

"The Holy Trinity is a traditional blend of Grenache, Shiraz and Mourvèdre. The fruit for this wine is 100% Barossa grown, predominantly handpicked from old, dry-grown vines which range from 50 to 120 years old.

Delightfully complex on the nose with layers of lifted violet florals, lemon myrtle and hints of ground ginger. Elegant and complex with a mid-weighted palate that displays a combination of sweet spice, blood plum with light coco powder, raspberry and hints of white chocolate and nutmeg. The tannins are soft, silky and mouth coating, with a very fine texture."

95/100 Andrew Caillard MW (2019 Vintage)

"Medium deep crimson. Fresh lifted musky plum, boysenberry, red currant shellac aromas. Velvety smooth with abundant juicy musky plum, mulberry, boysenberry fruits, plentiful ripe tannins and underlying dark chocolate nuances. Finishes aldente firm with bitter-sweet chinotto notes. Lovely volume and density. Drink now or keep for a while. Now-2028."



93/100 Huon Hooke, The Real Review (2019 Vintage)

"Deep purple/red colour, with a subdued, discreet nose that summons earth and toasted-nut aromas. The palate is intense and alcohol-warm, with some headiness and a measured tannin grip that provides good structure and a firm, authoritative finish that lingers on very well. It's still quite tight and will reward cellaring."

Rated Excellent & 93/100 Cameron Douglas MS, June 2022 (2019 Vintage)

"A charming and complex bouquet with aromas of plums and white pepper, raspberry and licorice, anise and toasty barrel scents. Delicious, textured and dry on the palate with a contrasting core of red fruit flavours that mirror the bouquet. Tense and firm with a decent tannin structure and acidity driving the texture, salivating, fruity, youthful and food ready. Lengthy on the finish with a taut and youthful mouthfeel. A food wine this young so decant for service or enjoy from early 2024 through 2029+."

90/100 Mike Bennie, The Wine Front, August 2021 (2019 Vintage)

"Neck oil. Potent and lush. So supple, chocolatey, rich, dark berried, shot through with vanilla cream, dusty-gummy tannins shaping things, a long, smooth, coffee ground and mocha latte finish. Creamy, full flavoured, so generous. Finds its own balance in its own way, and **should have a legion of fans for its bombastic nature.**"

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

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