

Three generations of passion
in every bottle.



2020 THE HOMESTEAD

Tinta Cao - Souzao

Variety - Tinta Cao (54%) and Souzao (46%)

Origin - Barossa Valley

Vintage

The 2020 Vintage was another low cropping vintage, following on from the 2019 vintage. With low cropping levels wines of amazing produced low crops with small berries that resulted in wines with immense richness, concentration and depth of flavour.

Vineyards

This wine is a blend of two alternative varieties originally from the Douro Valley in Portugal that were mainly used for Port production. The vines have thrived in their new home on our Lyndoch property. The Tinta Cao is grown on the Olive Hill Vineyard which has deep clay soil over Limestone. This is the perfect soil for red grapes with the vines having to "work hard", thus producing small berries/low crops with great concentration of flavour and tannin structure. The Souzao comes from the Draycott Vineyard and is on alight friable soils over clay substrate.

Winemaking

Fairly simple and traditional techniques have been employed in the making of this wine. The two varieties are both handpicked and vinified separately. The grapes are immediately crushed, and selected yeast added. A long cool ferment is maintained to ensure the resulting wine is not over extracted and hard. The wine was matured in mainly used French oak. The barrels were racked a few times to assist the natural clarification of the wine, allowing the wine to be bottled unfiltered. The wine was bottled after maturing in oak for eighteen months. Allowing for maximum integration of the oak and complexity to build.

Tasting Notes

The blend of Tinta Cao (54%) and Souzao (46%) is probably the first of its kind in Australia. The two varieties work amazingly well together. It is deep red with extremely lifted and vibrant floral notes with a hint of spearmint. The palate is medium bodied with delicious red berry and tomato leaf. The palate is even tempered with soft approachable tannins. It finishes long with cherry/berry fruit.

Ageing

Drinking exceptionally well now or if cellared well will age gracefully for the next five to seven years.

Food Pairing

Beef Ragu, pizza, platter of meats and cheese.

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