

Benchmark by Grant Burge, is the epitome of a great wine from South Australia. The name sets the high standard of quality, style and taste of the wine, which others strive to attain.

Grant selects only the best parcels of grapes to make this premium, fruit-driven wine with excellent balance, which can be enjoyed without years of cellaring, and offers excellent value, quality and consistency.

THE FRUIT

Weather conditions were ideal for Chardonnay fruit throughout South Australia, where the grapes were harvested, a good portion of which was sourced from the Barossa Valley and Adelaide Hills regions; with the addition of some Riverland fruit.

THE WINEMAKING

The fruit was crushed and cold-settled before starting fermentation. Juice was racked off and yeast added, so the juice could ferment in stainless steel tanks for about eight weeks. A portion of the blend underwent malolactic fermentation on yeast lees and a further 20% was aged on yeast lees for about four months to add complexity and viscosity to the wine. After settling, filtering and stabilising, the wine was then blended and bottled.

(2006 Benchmark CHARDONNAY)

The wine is a medium straw colour with a youthful green hue. The wine has pleasing aromas of fresh melon and ripe stone fruits; with a soft and generous palate assisted by the wines time on lees and partial malolactic fermentation. It is fresh, crisp and medium-bodied, showing delicious richness of fruit and good acid balance.

A satisfying unoaked chardonnay, which is an ideal accompaniment to roast chicken, spicy Thai green curries or baked fish dishes.

