

### **THE FRUIT**

The Barossa Valley is renowned for producing wines with the generosity of flavour and warmth that are exemplified in this fine dry white. The 100 per cent Barossa chardonnay grapes for this wine were harvested at 13-14° Baumé from our own premium vineyards and from carefully selected vineyards owned by other growers. A mixture of hand and machine harvesting was used.

### **THE WINEMAKING**

After crushing and draining, the juice was cold settled for 48 hours. The clear juice was then racked off solids and yeast added to start fermentation. The five-week fermentation was temperature-controlled at 12-14°C and carried out entirely in stainless-steel tanks to maximise retention of varietal flavour. To build the wine's complexity, about 15 per cent of the blend underwent malolactic fermentation and about a third was stored on yeast lees for several months. The wine was then settled, filtered and stabilised prior to blending and bottling.

## *( 2001 Barossa Vines CHARDONNAY )*

*The Grant Burge 2001 Barossa Vines Chardonnay has a lovely mid-straw colour with green hues. The nose shows aromas of apricot, tropical fruit and peach, complexed by hints of butterscotch derived from allowing part of the blend to go through malolactic fermentation. The relatively warm vintage has produced a wine with a full palate that shows a creamy softness and full fruit flavour prior to finishing with crisp freshness. This is a round, soft, full-flavoured chardonnay designed for immediate drinking.*

