

### **THE FRUIT**

Our Barossa Vines chardonnay is a full, ripe wine made from 100% Barossa-grown fruit and exemplifies the warmth and generosity of flavour that the valley is renowned for. The fruit was harvested quite ripe at 13.5° Baumé from our own premium vineyards and from carefully selected vineyards owned by other southern Barossa 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. Fermentation, over 6-8 weeks, was temperature controlled at 14°C and carried out almost entirely in stainless-steel tanks to maximise retention of varietal flavour. To build the wine's complexity, a portion was stored on yeast lees for four months, while 20% was put through malolactic fermentation. The wine was then settled, filtered and stabilised prior to blending and bottling.

## (2002 Barossa Vines CHARDONNAY)

*The Grant Burge 2002 Barossa Vines Chardonnay has lovely straw gold hues. The 2002 summer was particularly cool with warmer conditions prevailing just prior to harvest. This resulted in a longer ripening season and some cooler stone-fruit characteristics coming through on the nose and palate. These are well balanced by tropical and melon fruit flavours more typical of a warmer climate wine. The wine has terrific balance and full fruit flavours. Time on lees lends a soft, rounded texture to the mouthfeel while buttery overtones are derived from partial malolactic fermentation. The finish is crisp, fresh and sustained. Crafted for immediate drinking but with the structure for 2-3 years cellaring, this flavoursome wine can be enjoyed with creamy pastas, risottos, Asian-style and poultry dishes.*

