

THE FRUIT

Made completely without oak influence, our Barossa Vines Chardonnay is made from 100% Barossa-grown fruit harvested from our own premium vineyards and from carefully selected vineyards owned by other southern Barossa growers.

Although heavy rain threatened the crops at the end of February, the chardonnay fruit escaped unscathed and enjoyed a cool, dry ripening season through March. The grapes were hand and machine harvested at Baumés between 13° and 14° and crafted into this ripe, full-bodied wine which we believe exemplifies the generous, fruit-driven style of Barossa chardonnay.

THE WINEMAKING

After crushing and draining, the juice was cold settled for 48 hours. To begin the fermentation process, the clear juice was racked off and yeast added. The juice was fermented over 6-8 weeks, in individual parcels, at a controlled temperature of 14°C. This was carried out entirely in stainless steel tanks to ensure maximum retention of varietal flavour. For further complexity, 20% of the wine underwent malolactic fermentation and another portion was stored on yeast lees for around four months. The wine was then settled, filtered and stabilised prior to blending and bottling.

(2 0 0 3 Barossa Vines CHARDONNAY)

The Grant Burge 2003 Barossa Vines Chardonnay is bright straw in colour with redolent tropical fruit aromas on the nose.

These tropical fruit characters, particularly pineapple, melon and canned fruits, follow through onto the ripe, rich palate.

Partial malolactic fermentation has added buttery overtones. The wine is balanced and complex with a soft, creamy texture to the mouthfeel from time on lees. This fresh, crisp and flavour-filled chardonnay is a pure expression of Barossa varietal fruit characters and is ready for immediate enjoyment with or without food.

