

### **THE FRUIT**

100% Barossa-grown fruit harvested from Grant's own premium vineyards and other selected individual vineyards in the southern Barossa. Weather conditions for 2004 were ideal for Chardonnay fruit in the Barossa, and the grapes were hand and machined harvested at around 13° Baume, and blended into this ripe, full-bodied wine without oak influence.

### **THE WINEMAKING**

The fruit was crushed and cold-settled, with 15% whole bunch pressed before starting fermentation. Juice was racked off and yeast added, so the juice could ferment in stainless steel tanks for about eight weeks, in individual batches, at a controlled temperature of between 12° and 14°. 20% 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.

## *( 2 0 0 4 B a r o s s a V i n e s* **CHARDONNAY**)

*With a bright straw colour and varietal peach, melon and vanilla pod aromas, which follow through to the palate, this wine is full and rich. Partial malolactic fermentation and time on lees has added buttery overtones and a soft, creamy mouth-filling texture to the wine. Fresh acidity balances the fullness of flavours and brings a flavour of lingering, ripe melons. A complex, unwooded Chardonnay which is a perfect match for a Thai green chicken curry.*

