

THE FRUIT

The fruit for Barossa Vines Chardonnay is 100% Barossa-grown, harvested from Grant's own premium vineyards and other selected individual vineyards in the southern Barossa. Weather conditions for 2006 were ideal for white grape varieties, which were harvested at around 13.5° Baume, and blended into this ripe, full-bodied wine without oak influence.

THE WINEMAKING

The fruit was crushed and cold-settled, with a portion 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 low temperatures. 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.

(2006 Barossa Vines CHARDONNAY)

A bright straw colour with green hues, this wine has delicious varietal peach and melon aromas, along with fresh, ripe grapes and rich buttery notes. These aromas follow through on the palate, which is full and rich from its partial malolactic fermentation, also contributing a soft, creamy mouth-filling texture to the wine. Fresh acidity balances the fullness the wine and brings a flavour of lingering, ripe peaches and green apples.

This complex, unwooded Chardonnay is a perfect match for a Thai green chicken curry.

