

### ***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 semillon grapes for this wine were harvested at just over 12° Baumé from our own premium vineyards and from carefully selected vineyards owned by other growers.

### ***THE WINEMAKING***

After crushing, destemming 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 fermentation was conducted in stainless-steel tanks and temperature-controlled to 12-14°C to maximise retention of **fresh varietal flavours**. To add complexity to the wine, the major part of the blend remained in contact with yeast lees for 2-3 months before clarification, blending and bottling.

## *(2001 Barossa Vines SEMILLON)*

*The Grant Burge 2001 Barossa Vines Semillon is light straw in colour with pronounced green highlights. The bouquet shows the attractive citrus lemon characters associated with top-class semillon, with **just a hint of herbaceousness** adding complexity. On the palate these fresh citrus flavours are balanced by a creamy softness which provides the mouthfeel with an excellent texture. The finish is crisp and dry. This freshly flavoured young semillon is made for immediate enjoyment.*

