

THE FRUIT

This is the fifth release of a 100% Barossa-grown semillon under the Barossa Vines label. The Barossa Valley is renowned for producing wines with the generosity of flavour and warmth that are exemplified in this fine, dry white. The grapes were mostly hand-picked at around 13° Baumé from both our own premium vineyards and those of selected local growers in the southern Barossa.

THE WINEMAKING

A long ripening period this season resulted in finer, more delicate fruit than in previous years but still with the typical lemon and citrus-flavoured fruit typical of prime Barossa semillon. Following crushing, destemming and draining, the free-run juice was cold settled for 48 hours prior to commencement of fermentation. The fermentation was conducted in stainless-steel tanks and temperature controlled to 12-14°C to maintain the fruit's fresh varietal flavours. A major component of the wine remained in contact with yeast lees for 2-3 months to furnish the final wine with a soft, creamy texture and added complexity.

(2 0 0 2 Barossa Vines SEMILLON)

The Grant Burge 2002 Barossa Vines Semillon is a pale straw colour with green tints at the edges. Attractive lemon character aromas carry through to the palate, which is well balanced with delicious, fresh citrus flavours.

These are complemented by a soft creamy texture gained from the short time on lees. This Barossa Semillon is stylish and refreshing with a crisp, dry finish. Made for immediate enjoyment, this delicate wine is best complemented by subtle-flavoured fish dishes.

