

### *THE FRUIT*

Fruit for this wine is from Grant's own vineyards within the Barossa, along with fruit from selected growers within the region whom Grant has long established relationships with. 2005 was an outstanding vintage for white grapes, with ideal weather conditions to produce excellent quality fruit, which was picked at 12° Baumé.

### *THE WINEMAKING*

The fruit was crushed, de-stemmed and drained, then cold settled in small batches for 48 hours, before fermentation took place. To maintain the fresh varietal character and flavour of the fruit, controlled fermentation took place in stainless steel tanks. A small portion of the fruit was kept on lees for about 5 weeks and encouraged to complete malo-lactic fermentation, to enhance the fruit flavour and balance.

## *(2005 Barossa Vines SEMILLON)*

*Pale straw in colour with complex aromas of lemon citrus zest, tropical melon and cut hay. The fine, structured palate displays similar zingy citrus characters of candied lemon and lime, with a well rounded mouth feel and persistence of fruit flavours on the back palate and a tight acid finish.*

*Ready to drink now, while it is young and fresh, this wine is an ideal partner to spicy Asian food, chicken and medium-textured fish dishes.*

