

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.

2006 was an outstanding vintage for white grapes, with ideal weather conditions to produce excellent quality fruit, which was picked at 12.5° 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 five weeks and encouraged to complete malo-lactic fermentation, to enhance the fruit flavour and balance.

(2006 Barossa Vines SEMILLON)

Pale straw in colour with complex aromas of citrus, florals and lemon zest. The elegant finely structured palate displays similar zingy citrus characters of candied lemon with a hint of lime, as well as a slight herbaceous character from the small percentage of Sauvignon Blanc.

The wine has a rounded mouth feel and persistence of fruit flavours, with a clean, fresh 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.

