

**Benchmark by Grant Burge**, is the epitome of a great wine from South Australia. The name sets the high standard of quality, style and taste of the wine, which others strive to achieve.

Grant selects only the best parcels of grapes from this region, and makes premium, fruit-driven wines with good balance, which can be drunk without years of cellaring, and offer excellent value and consistency.

### **THE FRUIT**

An excellent growing season allowed maximum development of varietal Cabernet characters and concentration of flavours. The fruit was harvested from growers in the Barossa, and from respected premium growers in South Australia's Riverland.

### **THE WINEMAKING**

The fruit was crushed and de-stemmed, before fermentation could begin in stainless steel tanks for seven days. The wine was pumped over three times a day and free run and pressings were combined for added colour and structure. The wine was matured in a combination of American and French oak hogsheads for 9 months before bottling.

## *(2006 Benchmark CABERNET SAUVIGNON)*

*This wine is deep purple in colour and has intense aromas of blackberries and spice with hints of stewed stone fruits. The palate is soft and round with generous fleshy fruit, with slight spice and subtle herbaceous tones. The wine is typical of cabernet with firm tannins, good length and a complex finish; a great accompaniment to red meat and pasta dishes.*

