

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 attain.

Grant selects only the best parcels of grapes to make this premium, fruit-driven wine with excellent balance, which can be enjoyed without years of cellaring, and offers excellent value, quality and consistency.

THE FRUIT

The 2007 vintage provided ideal weather conditions for growing quality Chardonnay fruit. A good portion of the grapes were harvested from the Barossa Valley, with additional fruit sourced from other premium grape growing regions in South Australia.

THE WINEMAKING

The fruit was crushed and the free-run juice drained from skins. Temperatures for fermentation were controlled at low temperatures to maximise the retention of the fruit's fresh varietal flavours. A small portion of the Semillon remained in contact with yeast lees to enhance the richness of the wine. The different batches were then blended together to make a final composition of 78% Semillon, 22% Sauvignon Blanc.

(2007 Benchmark Semillon Sauvignon Blanc)

This popular Semillon Sauvignon Blanc style shows bright lemon hues with hints of youthful green. The wine is typically fresh and crisp and shows delicious aromas of tropical fruit, passionfruit and a touch of subtle floral notes.

These flavours follow on to the palate which is round and full, balanced with fresh acidity that finishes crisp and clean. A wine that should be enjoyed in its youth, a terrific accompaniment to freshly shucked oysters simply dressed with a squeeze of lime juice.

