

WINEMAKER'S NOTES

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 2008 vintage was very early with just below average rainfall throughout the year. The quality produced from these cooler climate vineyards was exceptional with fresh varietal characters very prominent.

THE WINEMAKING

The fruit was crushed and the free-run juice drained from skins. Temperatures for fermentation were controlled between 10–12°C 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.

(2008 Benchmark Semillon Sauvignon Blanc)

This popular Semillon Sauvignon Blanc style is shows bright lemon hues with hints of youthful green. The wine is typically fresh and crisp and shows varietal herbaceous characters with complimentary guava and subtle floral aromas and cut grass. 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.

