

### **THE FRUIT**

The sauvignon blanc for this wine comes from Val and Dennis Kraft's vineyard at Tanunda. The **vineyard is sandy** and thus well drained, and traditionally has quite a long ripening period. It consistently produces sauvignon blanc with **strong varietal definition** and excellent weight of flavour on the palate. This year the fruit was machine-harvested by night at about 12° Baumé to ensure maximisation of varietal character.

### **THE WINEMAKING**

After crushing and draining through a tank press, the juice was cold settled for 48 hours then transferred to stainless-steel tanks for initiation of fermentation. Fermentation temperatures were carefully controlled to maximise **retention of freshness**. The wine was cleaned up quickly after completion of fermentation to retain maximum varietal character. After assessment of our various blending options, the wine was bottle in May.

## ( 2 0 0 1 Kraft SAUVIGNON BLANC )

*I strive for sauvignon blanc which has generosity of flavour as well as varietal definition, and I believe we consistently achieve that with Kraft. The Grant Burge 2001 Kraft Sauvignon Blanc is a wine with obvious zest and zing. A powerful sauvignon blanc packed with **distinctive tropical fruit flavours** which continue from the bouquet on to the fresh, vibrant palate. This is an excellent sauvignon blanc which balances the quest for varietal definition with satisfying drinkability.*

