

THE FRUIT

My Kraft Sauvignon Blanc is traditionally a single vineyard wine with all fruit coming from Val and Dennis Kraft's 20-year-old vineyard at Tanunda. This year, however, unseasonable rain just prior to harvest resulted in a lower yield. Fortunately, we had access to some excellent Adelaide Hills fruit, and have blended 60% Kraft fruit with 40% Hills fruit for the final wine. Vintage conditions necessitated early picking of both portions of fruit at around 11.85° baumé. The fruit retained high levels of natural acid and exhibited excellent varietal character.

THE WINEMAKING

After crushing and draining through a tank press, the free-run juice was cold settled for 48 hours. Following racking, the separate portions were transferred to stainless-steel tanks for fermentation which occurred over 6-8 weeks. To retain maximum freshness the ferment was carefully controlled at a low temperature. The blending process focused on gaining maximum varietal flavour and optimum balance.

(2 0 0 3 Kraft **SAUVIGNON BLANC)**

Grant Burge Wines 2003 Kraft Sauvignon Blanc is very pale in colour with fresh tropical and passionfruit aromas. The palate is refreshing and alert with touches of herbaceousness adding complexity to the fruit characters. A small % of the wine was fermented in older oak adding extra richness and dimension to the palate. Overall, it is a vibrant, well-integrated wine with good body and tight acids providing a zesty, lingering finish.

This very popular wine is made to drink within three years of bottling with Asian seafood and shellfish dishes.

