

THE FRUIT

For years, the majority of the fruit for production of the always popular “Kraft Sauvignon Blanc” has been sourced from Dennis and Val Kraft's vineyard at Tanunda which is over 20 years old. This vineyard consistently provides well balanced and defined varietal characteristics.

Despite a near perfect vintage for white varieties, the demand of this particular wine forced the need to source extra fruit elsewhere. Fortunately we have access to some excellent Adelaide Hills and Eden Valley Sauvignon Blanc, which contributes 22% and 15% respectively (along with the 63% Barossa fruit) to complete the final blend.

Weather conditions were ideal again in 2005 and resulted in a year of superb quality and quantity. The grapes were picked at 12.6° Baumé, and provided good varietal character and a clean refreshing natural acid to give the wine length.

THE WINEMAKING

Once the fruit was crushed and drained through a tank press, the free-run juice was cold-settled for 48 hours, before being racked off gross lees. Separate batches were transferred to stainless steel tanks for fermentation through the use of cultured yeasts for strict controlling. To ensure freshness and crispness is sustained within this variety, fermentation was carried out at a low temperature and then these separate batches were blended accordingly for maximum varietal flavour and balance.

(2005 Kraft SAUVIGNON BLANC)

Grant Burge Wines 2005 Kraft Sauvignon Blanc is pale straw in colour with a light green hue resulting from the addition of crisp cooler climate fruit. The wine has hints of grassy Sauvignon Blanc characters with prominent aromas consisting of typical tropical fruit salad, and fruity characters such as pineapple, pawpaw, kiwi and passionfruit. The crisp palate shows “grassy” flavours upfront, developing into tropical fruit on the finish. The acid is clean and refreshing, giving the wine good length.

This very popular wine is perfect for drinking now or within the next 2-3 years and is to be enjoyed with the likes of Asian seafood and shellfish.

