

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 for 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 23% and 9% respectively (along with the 68% Barossa fruit) to complete the final blend. Weather conditions were ideal again in 2006 and resulted in a year of superb quality and quantity. The grapes were picked at 13.5° Baumé, which provided ripe varietal character and a clean 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 and a very small percentage was barrel fermented in new French oak for the addition of complexity. 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.

(2006 Kraft SAUVIGNON BLANC)

Grant Burge Wines 2006 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 ripe tropical fruit flavours with an alluring passionfruit bouquet. Hints of grassy Sauvignon Blanc characters are present with prominent aromas consisting of typical tropical fruit salad. The rounded palate shows herbaceous varietal characters with a refreshing citrus lemon zing. The wine has good length with soft acid and a clean finish. 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.

