

## THE FRUIT

The majority of grapes for this wine came from the Lyndoch Valley vineyard owned by fourth generation Barossan, Robert Zerk and his wife Janine. The vines are over 70 years old and produce *fruit with great depth, richness and complexity of flavour*. The remaining portion of fruit came from high in the Eden Valley and provides extra backbone and acidity to the resultant wine. The 2002 vintage was one of the coolest on record and as such provided ideal ripening conditions for this semillon fruit.

## THE WINEMAKING

The grapes, most of which were hand picked to preserve fruit colour and flavour, were harvested at about 13° Baumé. No sulphur was used in the early stages of this wine's production. Some of the fruit was whole-bunch pressed to increase the fineness of the wine. After crushing and draining, the juice was transferred to stainless-steel tanks for initiation of fermentation.

40% of the wine remained in stainless steel for completion of fermentation. Of the remaining portion 60% went into American oak and 40% into French. A third of the oak was new and the rest was two or three years old. The wine was matured on yeast lees in the same barrels for five months, with regular stirring (batonage) to ensure maximum extraction of these secondary flavours and to impart a rich, creamy texture. *The result is a classically styled wine with softness and complexity.*

# (2002 Zerk SEMILLON)

*Grant Burge 2002 Zerk Semillon has a bright, pale straw colour, due in part to our oxidative handling techniques. The bouquet sports delightful citrus and lime aromas leading to a palate dominated by similar characters. Time on lees has extended a lovely smooth mouthfeel to the wine, which is complemented by plenty of zesty flavour, a terrific freshness and superb balance. The combination of French and American oak adds complexity without being dominant. Overall the wine is fine, soft and restrained with excellent depth. Approachable now, the wine will also mature well for 5-7 years. Match with full flavoured fish, lighter meat dishes, and mildly spicy Asian cuisines.*

