

WINEMAKER'S NOTES

gb by Grant Burge expresses the true flavours of South Australia's most renowned grape growing regions. The wines are fresh, flavoursome and fruit driven, well balanced and consistent, and ready for you to enjoy now!

THE FRUIT

The 2008 vintage was very early with just below average rainfall throughout the year. The quality produced from these cooler climate vineyards was exceptional with fresh varietal characters very prominent.

THE WINEMAKING

The fruit was crushed and the free-run juice drained from skins. Temperatures for fermentation were controlled at low temperatures to maximise the retention of the fruit's fresh varietal flavours. A small portion of the Semillon remained in contact with yeast lees to enhance the richness of the wine. The different batches were then blended together to make a final composition.

(2008 gb19 Semillon Sauvignon Blanc)

This refreshing wine style shows bright lemon hues with hints of youthful green. It shows fresh varietal herbaceous aromas with complimentary floral, guava and cut grass tones. Following onto the round and full palate these flavours are well balanced and fresh with crisp acidity and a clean finish.

A wine that should be enjoyed in its youth, a delicious accompaniment to freshly shucked oysters simply dressed with a squeeze of lime juice.

