

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 2009 vintage while warm at the beginning, then gave away to weather conditions well suited for growing quality Chardonnay fruit. A good portion of the grapes were harvested from the Barossa Valley, with additional fruit sourced from other premium grape growing regions in South Australia.

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.

2009 GB 19 *Semillon Sauvignon Blanc*

The refreshing blend of Semillon with Sauvignon Blanc continues its popularity as a fresh early drinking style. The wine is bright lemon in colour with hints of youthful green and shows fresh varietal herbaceous aromas, complimented by tropical fruits such as green melons, guava and hints of passionfruit. The palate is rounded and full with fresh fruit salad flavours, melons and herbaceous notes. A well balanced wine with crisp acidity and a fresh clean finish. The wine should be enjoyed chilled and is well suited to an array of Summer salads, seafood and Asian flavours.

