

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

Weather conditions were ideal for Chardonnay fruit throughout South Australia, where the grapes were harvested- a good portion was sourced from the Barossa Valley region; with the addition of some Riverland fruit.

THE WINEMAKING

The fruit was crushed and cold-settled before the start of fermentation. The juice was racked off and yeast added, so the juice could ferment in stainless steel tanks for about eight weeks. A portion of the blend underwent malolactic fermentation on yeast lees and a further 20% was aged on yeast lees for about four months to add complexity and viscosity to the wine. After settling, filtering and stabilising, the wine was then blended and bottled.

(2008 gb32 Chardonnay)

The 2008 Chardonnay is medium straw colour with varietal melon, subtle floral and ripe peach aromas. The palate has a delicious creamy texture and mouthfeel from its time on lees and partial malolactic fermentation. A fresh, medium-bodied wine showing delicious richness of fruit and good acid balance. A satisfying chardonnay, which is an ideal accompaniment to roast chicken, spicy Thai green curries or baked fish dishes.

