

Benchmark by Grant Burge is the epitome of a great wine from South Australia. The name sets the high standard of quality, style and taste of the wine, which others strive to attain.

Grant selects only the best parcels of grapes to make this premium, fruit-driven wine with excellent balance, which can be enjoyed without years of cellaring and offers excellent value, quality and consistency.

THE FRUIT

A near perfect season produced high quality Shiraz (55%) and Grenache (45%) grapes harvested from growers vineyards in the Barossa and South Australia's Riverland.

THE WINEMAKING

The fruit was crushed and de-stemmed, before chilling to 10 degrees. The wine was allowed to macerate on skins for 36 hours, prior to cold fermentation for 72 hours. The wine was then pressed off its skins, and completed its fermentation over three weeks.

(2006 Benchmark ROSÉ)

This light, fresh wine is bright red and has aromas of ripe raspberry, hints of shiraz spice and candy from its Grenache fruit. It has a delicious sweetness of round and generous fruit on the palate, balanced with acidity and a soft tannin finish. Delicious with smoked salmon, cold meats and antipasto.

