

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

The earlier start to vintage brought on by the dry 2007 season provided challenging growing conditions across the state; however also produced fruit with good concentration of varietal characters which was 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.

(2007 Benchmark ROSÉ)

This light, fresh wine is salmon pink and has delicate layers of aromas showing ripe raspberry, rose petals 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.

