

# BENCHMARK { GRANT BURGE }

{Rosé 2012}

## The Fruit

The fruit was harvested from growers in the Barossa, and from respected premium growers in South Australia's Riverland.

## The Winemaking

A traditional blend of Grenache, Shiraz and Merlot produced using the saignée method, which involves bleeding the juice from the skins after a short period of contact. Twenty different ferments were all selected for this wine with each one showing individual characteristics unique to this style. The wine was fermented at cool temperatures to maintain delicate aromas, and then halted when the desired residual sugar level was reached.

## The Wine

Classic salmon pink in colour. This wine has youthful aromas of strawberries and cream, along with lifted floral and subtle sweet red berry fruit notes. The palate is round and fleshy with vibrant flavours of raspberry, strawberry and cherries. The finish is still refreshingly dry, and is best served chilled.

A great aperitif or enjoy with antipasto platters or spicy Asian flavours.

