

BENCHMARK { GRANT BURGE }

{Rosé 2013}

The Fruit

The fruit was harvested 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 red berry fruits along with lifted floral and subtle spice notes. The palate is round and fleshy with vibrant flavours of cherry, raspberry and cream. The finish is still refreshingly dry, and is best served chilled.

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

