

THE FRUIT

The fruit for Barossa Vines Chardonnay is 100% Barossa-grown, harvested from Grant's own premium vineyards and other selected individual vineyards in the southern Barossa. The 2008 vintage was very early with just below average rainfall throughout the year. The quality of fruit produced was exceptional with fresh varietal characters and was harvested at optimum ripeness at 13.5° Baumè.

THE WINEMAKING

The fruit was crushed and cold-settled, with a portion whole bunch pressed before starting fermentation. Juice was racked off and yeast added, so the juice could ferment in stainless steel tanks for about eight weeks in individual batches, at low temperatures. 10% 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 Barossa Vines Chardonnay)

The Barossa Vines Chardonnay is bright straw in colour with green hues. The wine shows rich stone fruit and varietal peach, complimented by tones of ripe grapes. These aromas follow through onto the palate, with apricot and floral tones highlighted; a full and rich wine from its partial malolactic fermentation which also contributes a soft, creamy mouth-filling texture. Fresh acidity balances the fullness of the wine and leaves ripe peaches and stone fruits lingering on the palate. A complex, unwooded Chardonnay which is a perfect match for a Thai green chicken curry.

