

*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 2009 vintage while warm at the beginning, then gave away to weather conditions well suited for growing quality Chardonnay fruit. A good portion of the grapes were harvested from the Barossa Valley, with additional fruit sourced from other premium grape growing regions in South Australia

#### THE WINEMAKING

The fruit was crushed and cold-settled before starting fermentation. Juice was racked off and yeast added, so the juice could ferment in stainless steel tanks for about eight weeks. A portion 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.

## *2009 Benchmark Chardonnay*

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*The 2009 Chardonnay is a medium straw in colour. The wine shows a complex nose with ripe stone fruits, rock melon and apricots on the nose. A rich and generous palate, the fruit flavour continues from the nose and layers of flavours are assisted by the wines time on lees. A fresh, crisp and medium-bodied wine, showing good acid balance, and a delicious lingering finish.*

*A satisfying chardonnay, which is an ideal accompaniment to roast chicken, spicy Thai green curries or baked fish dishes.*

