

Grant Burge Benchmark 2016 Chardonnay

THE STORY

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. Only the best parcels of grapes are selected to make premium, fruit driven wines with good balance, which can be enjoyed without years of cellaring.

THE FRUIT

The fruit for this wine is sourced from the premium wine regions of South Australia. The 2016 vintage experienced a dry, hot summer leading into a milder autumn, giving fruit ample opportunity to attain perfect flavour ripeness while maintaining fruit integrity and acid.

THE WINEMAKING

The fruit was harvested in the cool of the night, de-stemmed and then whole berries were gently pressed to reduce the amount of phenolics extracted and maintain the delicate fruit flavours. Low temperatures were used throughout fermentation in stainless steel tanks to keep the crisp fresh characters of the flavoursome fruit.

The 2016 Benchmark Chardonnay is a richly flavoured Chardonnay bursting with sweet tropical and peach fruit characters, with hints of sweet spice and toasty oak. The palate is ripe with luscious tropical fruit sweetness of pineapple, paw paw and sweet yellow peaches. The subtle impact of partial oak and malolactic fermentation adds a wonderful creaminess to the palate. The finish is rounded and richly flavoured, with good length.

A refreshing 'drink now' food friendly style of wine that is a perfect match for creamy pasta or seafood dishes.

ALCOHOL VOLUME: 13% pH: 3.23 ACID:5.97/litre



   grantburgewines.com.au

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