



GRANT BURGE  
HONOURING THE 1865 PIONEER

# GRANT BURGE

## Benchmark Chardonnay 2014



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	CHARDONNAY
<b>Region:</b>	SOUTH AUSTRALIA
<b>Vintage:</b>	2014
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Sourced from the premium wine regions of South Australia.
<b>Vinification:</b>	The fruit was crushed and cold-settled before starting fermentation. The Juice was gently racked prior to undergoing fermentation in stainless steel tanks for about three weeks with a small percentage (3%) aged in barrels. A portion of the blend underwent malolactic fermentation and all of the wine was aged on yeast lees for four months to add complexity and viscosity to the wine. After settling, filtering and stabilising, the wine was then blended and bottled.
<b>Appearance:</b>	Lemon, green.
<b>Bouquet:</b>	Fresh aromas of citrus fruit, honey and subtle stone fruits.
<b>Palate:</b>	The palate is soft and creamy with honeydew melon and nuances of sweet spiced cream along with a fine, natural acidity. The fresh citrus flavours all have great length, with good texture on the palate from the time spent on lees.
<b>Technical Analysis:</b>	
<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	26371