

“gb” by Grant Burge expresses the true flavours of South Australia’s most renowned grape growing regions. The wines are fresh, flavoursome and fruit driven, well balanced and consistent, and ready for you to enjoy now!

THE FRUIT

Weather conditions were ideal for Chardonnay and Viognier fruit throughout South Australia, where the grapes were harvested- a good portion was sourced from the Barossa Valley region; with the addition of some Riverland fruit.

THE WINEMAKING

The fruit was crushed and cold-settled before the start of fermentation. The 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 GB 23 Chardonnay Viognier

The 2009 Chardonnay Viognier is golden straw in colour with peach, apricots and melon on the nose. The palate shows ripe melon flavour from the Chardonnay, with the Viognier adding apricots and a round and generous mouthfeel. This wine also spent time on lees and underwent partial malolactic fermentation, adding further complexity to the generous fruit flavours.

This wine is a satisfying blend of chardonnay and viognier, providing good acid balance and a long finish, and is an ideal accompaniment to roast chicken, spicy Thai green curries or baked fish dishes.

