

Granite

Granite is an igneous rock with grains large enough to be visible with the unaided eye. It forms from the slow crystallization of magma below Earth's surface. Granite is composed mainly of quartz and feldspar with minor amounts of mica, amphiboles, and other minerals. This mineral composition gives granite a multiple colour choices.

The word "granite" is used by people who sell and purchase cut stone for structural and decorative use. These "granites" are used to make countertops, floor tiles, curbing, building veneer, monuments, and many other products.

In the commercial stone industry, a "granite" is a rock with visible grains that are harder than marble. Granite is the rock most often quarried as a "dimension stone" (a natural rock material that has been cut into blocks or slabs of specific length, width, and thickness). Granite is hard enough to resist abrasion, strong enough to bear significant weight, inert enough to resist weathering, and it accepts a brilliant polish. These characteristics make it a very desirable and useful dimension stone.

Polished Finish – High sheen

Honed Finish – Matt to satin with no sheen

Leathered Finished – Textured

Care and maintenance of Granite

Your stone fabricator will seal your granite when installing but here are a few points to ensure longevity of your chosen material.

1. If a spill should occur, clean up before the stain has a chance to penetrate the surface. Granite is the least porous of all-natural stones, but some lighter granites could stain with beetroot, red wine, some herbs and spices such as saffron or turmeric if left too long on the surface.
2. Generally, you can clean your granite with soapy hot water.
3. Using harsh acidic cleaning chemicals on your countertop may strip the sealer and leave the porous surface of the granite exposed. Only use non-acidic cleaners and or stone specific cleaners which you can purchase from all major super markets.
4. Avoided sprinkling oil on the countertop as this may penetrate the stone and darken areas of lighter granites.
5. Containers such as olive oil bottles are often hard to keep completely dry, and the layer of olive oil on the bottom of the bottle will discolor the granite with prolonged contact.
6. Use a cutting board when preparing food. Cutting directly on the granite will damage both your knives and the countertop. Bacteria from meats and other ingredients can get into the pores of the granite, while oils or acidic ingredients can cause stains.
7. Place trivets under any hot pots or pans. One of the benefits of granite countertops is that you can place hot pans directly onto them without causing a burn mark or "thermal shock." However, using a trivet is still a good idea, as grit trapped between the pan and the countertop can cause scratches and pitting.

