

2008 Craneford Chardonnay

VITICULTURE / PRODUCTION

GI / Appellation:	Barossa Valley
Filtration/Fining:	Fining, Steril and membrane
Varietal Composition:	100% Chardonnay
Wood Treatment:	10%
Viticultural notes:	The fruit was sourced from a one grower vineyard located near Angaston. The fruit was all hand picked into 500kg bins. The vineyard is pruned to the method of rod and spur. During the winter months a cover crop of a cereal crop is planted in the middle of the vine rows which is cut off during spring to improve the soil nutrition.

CHEMICAL ANALYSIS

At picking

Baume:	14.8
pH:	3.8
Total Acid:	7.32 g/L

In bottle

Alcohol:	14.0 %v/v
pH:	3.30
Total Acid:	7.22 g/L
Free/Total SO ₂ :	30/91
Residual Sugar:	2.6 g/L

WINEMAKER'S NOTES

Colour:	Greeny straw
Nose:	Apricot, honey and melon.
Palate:	Honey and tropical fruit.

Winemaker's Tasting Notes:

A lovely balanced wine with a touch of oak for complexity. A nose and palate full of tropical fruit and honey. A medium to full style Chardonnay with a fruity round palate.