

## 2008 Craneford Viognier

### VITICULTURE / PRODUCTION

GI / Appellation:	Adelaide Hills
Filtration/Fining:	Clarifying, fining, Steril and membrane
Varietal Composition:	100% Viognier
Wood Treatment:	Nil
Viticultural notes:	The fruit was sourced from a vineyard in the Adelaide Hills near Mt Torrens. The temperature conditions are a lot cooler throughout the whole ripening period compared with the Barossa Valley. The vineyard is situated on a southern facing slope. The soil is a brown loam. The vineyard has foliage wires to let maximum sunlight into the canopy without impairing the fruit quality.

### CHEMICAL ANALYSIS

#### *At picking*

Baume:	11.35
pH:	3.32
Total Acid:	6.35

#### *In bottle*

Alcohol:	12.0%v/v
pH:	3.31
Total Acid:	5.70
Free/Total SO <sub>2</sub> :	32/90
Residual Sugar:	3.08

### WINEMAKER'S NOTES

Colour:	Pale yellow with a dominant green hue
Nose:	Apricot blossom, violets, white peach and citrus fruits
Palate:	Mouth filling with a banquet full of citrus and apricot.

#### Winemaker's Tasting Notes:

*A lovely balanced wine with sweetness and acid. An outstanding array of sweet apricot blossom and violets fill the nose. While the palate shows characters of white peach and apricot which linger on.*