

2008 Craneford Viognier - oaked

VITICULTURE / PRODUCTION

GI / Appellation:	Adelaide Hills
Filtration/Fining:	Clarifying, fining, Steril and membrane
Varietal Composition:	100% Viognier
Wood Treatment:	10%
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 g/L

In bottle

Alcohol:	12.0 %v/v
pH:	3.31
Total Acid:	5.70 g/L
Free/Total SO ₂ :	32/90
Residual Sugar:	3.08

WINEMAKER'S NOTES

Colour:	Greeny straw
Nose:	Apricot, white peach and Honey.
Palate:	Mouth filling and round, apricot and honey.

Winemaker's Tasting Notes:

A lovely balanced wine with sweetness, acid and a touch of oak to give complexity. A nose and palate full of apricot and honey. A lovely wine with full structured palate with roundness.