

2006 Craneford Quartet

VITICULTURE / PRODUCTION

GI / Appellation:	Barossa Valley
Filtration/Fining:	No. 10
Varietal Composition:	40% Cabernet Sauvignon, 20% Shiraz, 20% Merlot, 20% Grenache
Wood Treatment:	American and French
Length of barrel maturation:	18 months
Viticultural notes:	The fruit for this wine was sourced from several vineyards located throughout the Barossa Valley. The vineyards consisted of several soil types and vineyard management practices.

CHEMICAL ANALYSIS

In bottle

Alcohol:	15.5 %v/v
pH:	3.54
Total Acid:	6.5 g/L
Free/Total SO ₂ :	30/66
Residual Sugar:	0.86 g/L

WINEMAKER'S NOTES

Colour: Brick red with purple hue.
Nose: Blackcurrant, spice and cherry.
Palate: Cherry, berries and cinnamon.

Winemaker's Tasting Notes:

A wine consisting of four varieties, known as Quartet. A nose and palate dominated by rich fruit flavour and spice. An overall lovely food wine full fruit flavour followed by a lengthy palate.