

## ALLYSON PARSONS

BAROSSA VALLEY

CABERNET SAUVIGNON

BASKET PRESSED 2005



### Viticulture / Production

- Appellation: Barossa Valley
- Basket pressed
- 91% Cabernet Sauvignon / 9% Merlot
- Wood: Seasoned American and French oak
- Barrel maturation: 14 months
- Viticultural notes: Fruit was sourced mainly from Angaston within the Barossa Valley. The vineyard has temperatures which are 1-2 degrees cooler than the Barossa Valley floor. The soil is a sandy loam.

### Chemical Analysis

#### At Picking

- Baume: 16.5
- pH: 3.98
- Total Acid: 5.76

#### In Bottle

- Alcohol: 15.5%v/v
- pH: 3.67
- Total Acid: 6.51
- Free/Total SO<sub>2</sub>: 27/61
- Residual Sugar: 3.04g/l

### Wine Maker's Notes

- Colour: Black, purple hue
- Nose: Black fruits, spice, earthiness, hint of spearmint
- Palate: Complex palate full of fruit flavours, soft, mouthfilling finish.

### Tasting Notes

The wine has a herbaceous yet earthy nose and aromas of mint & black fruit which combine with structured tannins, to create a complex fruit driven wine.

### Craneford Wines

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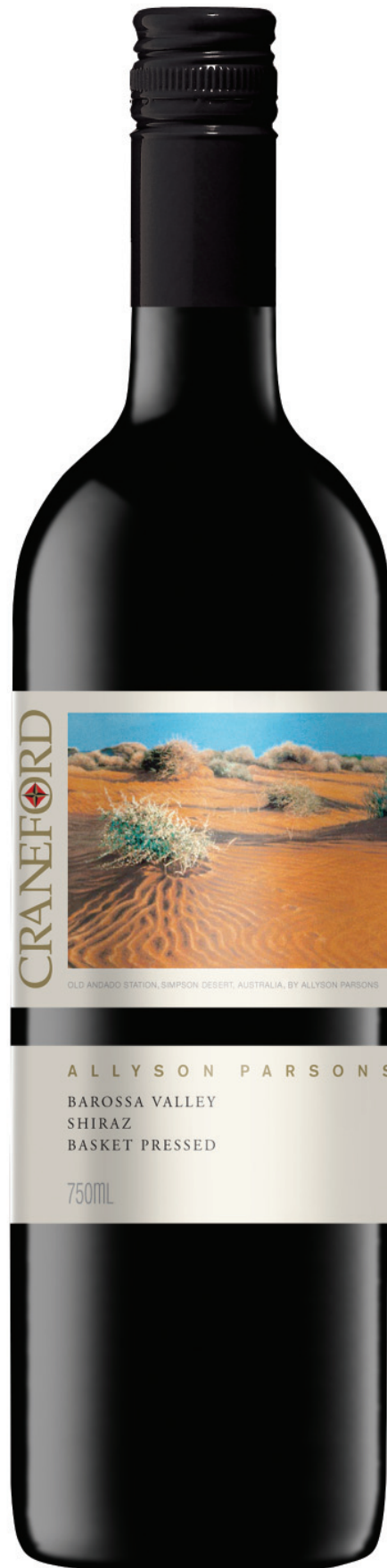
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## ALLYSON PARSONS

BAROSSA VALLEY

SHIRAZ

BASKET PRESSED 2005



### Viticulture / Production

- Appellation: Barossa Valley
- Basket pressed
- 93% Shiraz / 7% Cabernet Sauvignon
- Wood: American and French oak
- Barrel maturation: 14 months
- Viticultural notes: Fruit was sourced from the hills near Angaston in the Barossa Valley. The soil comprises of a shallow top soil with soft rock underneath. Vines are pruned to two canes with spurs. Vineyard temperatures are 1-2 degrees cooler than the Barossa Valley floor.

### Chemical Analysis

#### At Picking

- Baume: 16.7
- pH: 3.92
- Total Acid: 3.77

#### In Bottle

- Alcohol: 15.5%v/v
- pH: 3.65
- Total Acid: 6.65
- Free/Total SO<sub>2</sub>: 25/50
- Residual Sugar: 0.55g/l

### Wine Maker's Notes

- Colour: Rich, deep purple/black
- Nose: Spice with fruity overtones
- Palate: Strong berry flavours, full finish with lingering chocolate flavours.

### Tasting Notes

A mouthfilling full flavoured wine that has good length with integrated tannins. Well balanced with a spicy nose and lingering chocolate overtones. A wonderful example of a Barossa Shiraz.

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## ALLYSON PARSONS

BAROSSA VALLEY

SEMILLON

2006



### Viticulture / Production

- Appellation: Barossa Valley
- 100% Semillon
- Viticultural notes: The fruit for this wine was sourced from Angaston. The fruit is from vines aged 80 years plus. The soil is sandy. The vines are pruned to two canes on a single wire trellis.

### Chemical Analysis

#### At Picking

- Baume: 13.5
- pH: 3.59
- Total Acid: 6.77

#### In Bottle

- Alcohol: 13.5%v/v
- pH: 3.45
- Total Acid: 6.0g/l
- Free/Total SO<sub>2</sub>: 10/64
- Residual Sugar: 1.54g/l

### Wine Maker's Notes

- Colour: Yellow with green hue
- Nose: Passion fruit, citrus characters with a touch of cashew
- Palate: Citrus, passion fruit, peach.

### Tasting Notes

A vibrant un-oaked Semillon with characters of passion fruit and citrus dominating both the nose and palate.

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