

ALLYSON PARSONS
 BAROSSA VALLEY
 SEMILLON SAUVIGNON BLANC
 2007

USA



Viticulture / Production

- Appellation: Barossa Valley
- 85% Semillon, 15% Sauvignon Blanc
- 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: 11.8
- pH: 3.51
- Total Acid: 6.79

In Bottle

- Alcohol: 13.0%v/v
- pH: - 3.29
- Total Acid: 6.0g/l
- Free/Total SO₂: 34/115
- Residual Sugar: 0.82g/l

Wine Maker's Notes

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

Tasting Notes

A vibrant un-oaked Semillon Sauvignon Blanc with varietal characters of passion fruit and citrus dominating both the nose and palate. A well rounded and lingering finish creates a lovely summer wine.

Craneford Wines

ABN 93 443 741 489
 Moorundie Street, Truro 5356
 South Australia
 T: +61 8 8410 7000
 F: +61 8 8410 7077
 E: sales@cranefordwines.com

www.cranefordwines.com