

# CRANEFORD

BAROSSA VALLEY  
CABERNET SAUVIGNON  
BASKET PRESSED  
2006



## Viticulture / Production

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- Appellation: Barossa Valley
- Basket pressed
- 100% Cabernet Sauvignon
- Wood: French and American oak
- Barrel maturation: 16 months
- Viticultural notes: Vines are pruned to a two bud spur. Vines are located at Rowland Flat. The soil is a heavy brown loam.

## Chemical Analysis

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### At Picking

- Baume: 14.6
- pH: 3.95
- Total Acid: 5.03

### In Bottle

- Alcohol: 15.2%v/v
- pH: 3.58
- Total Acid: 6.8g/l
- Free/Total SO<sub>2</sub>: 26/51
- Residual Sugar: 1.07g/l

## Wine Maker's Notes

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- Colour: Dark red with purple hues
- Nose: Ripe fruits, touches of cloves, vanillin
- Palate: Grippy tannins, mocha chocolate, cocoa powder finish.

## Tasting Notes

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The nose exhibits sweet fruit with touches of cloves and vanillin imparted from maturation in French oak barrels. Up-front ripe fruit flavour on the palate followed by structured grippy mouth coating tannins and a mocha chocolate finish.

## Craneford Wines

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