

CRANEFORD

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**CABERNET SAUVIGNON**  
2007



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**VITICULTURE / PRODUCTION**

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GI / Appellation:	Barossa Valley
Filtration/Fining:	No. 10
Varietal Composition:	95% Cabernet Sauvignon
Wood Treatment:	American and French
Barrel maturation:	18 months

**Viticultural notes:**

The majority of the fruit sourced for this wine came from the Angaston area of the Barossa Valley. The soil consists of sandy loam. The vineyard is pruned to permanent arm with spurs. During the winter months a cover crop is planted in the middle of the vine row to improve soil structure.

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**CHEMICAL ANALYSIS**

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***At picking***

Baume:	15.4
pH:	3.92
Total Acid:	6.24 g/L

***In bottle***

Alcohol:	15.0 %v/v
pH:	3.57
Total Acid:	6.80 g/L
Residual Sugar:	0.48 g/L

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**WINEMAKER'S NOTES**

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Colour:	Brick red with purple hue.
Nose:	Blackcurrant, herbaceous, spice.
Palate:	Blackcurrant, berries, toasty.

**Winemaker's Tasting Notes:**

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*A full bodied Cabernet Sauvignon with roundness and length. A nose and palate dominated by blackcurrant, berries, and spice. An overall lovely Cabernet Sauvignon with smooth tannins and integrated oak.*

**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](http://www.cranefordwines.com)