

# CRANEFORD

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**GSM**

2007



## VITICULTURE / PRODUCTION

GI / Appellation: Barossa Valley  
Filtration/Fining: No. 10  
Varietal Composition: 48% Grenache,  
47% Shiraz,  
5% Mourvedre  
Wood Treatment: American and French  
Barrel maturation: 18 months

### Viticultural notes:

The Grenache for this wine was sourced from two vineyards located through the Barossa Valley. The two soil compositions are very different one being sandy the other loam. The shiraz is located east of Nuriootpa on the valley floor. Several pruning and vineyard management practices were used.

## CHEMICAL ANALYSIS

### *At picking*

Baume: 14.7  
pH: 3.69  
Total Acid: 5.58 g/L

### *In bottle*

Alcohol: 15.0 %v/v  
pH: 3.58  
Total Acid: 6.40 g/L  
Residual Sugar: 0.50 g/L

## WINEMAKER'S NOTES

Colour: Garnett red with purple hue.  
Nose: Cherry ripe, chocolate, confectionary.  
Palate: Cherries, chocolate, and spice.

### Winemaker's Tasting Notes:

*A GSM with roundness and length. A nose and palate dominated by cherry ripe, chocolate, and spice. An overall lovely GSM with full fruit flavour followed by a lengthy palate.*

### Craneford Wines

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