

# CRANEFORD

BAROSSA VALLEY  
MERLOT  
BASKET PRESSED  
2006



## Viticulture / Production

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- Appellation: Barossa Valley
- Basket pressed
- 97.5% Merlot / 2.5% Shiraz
- Wood: French and American oak
- Barrel maturation: 16 months
- Viticultural notes: Vines are pruned by rod and spur. The soil is sandy. The vineyard is located at Vine Vale near Angaston.

## Chemical Analysis

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### At Picking

- Baume: 14.2
- pH: 3.87
- Total Acid: 4.34

### In Bottle

- Alcohol: 14.9%v/v
- pH: 3.49
- Total Acid: 7.1g/l
- Free/Total SO<sub>2</sub>: 25/62
- Residual Sugar: 0.72g/l

## Wine Maker's Notes

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- Colour: Bright red with purple hues
- Nose: A fragrant bouquet of violets, rose petals and ripe berry fruits
- Palate: Smooth tannins, nutmeg, and sweet berry finish.

## Tasting Notes

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With aromas of ripe berry fruit followed by rose petal and violet, with touches of nutmeg. The palate has generous weight with subtle smooth tannins and lingering fruit flavours.

### Craneford Wines

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