

CRANEFORD

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MERLOT
2007



VITICULTURE / PRODUCTION

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

Viticultural notes:

Two parcels of the fruit sourced for Angaston and the Vine Vale area in the Barossa Valley for this wine. The Angaston vineyard consists of a sandy top soil with loam, while the Vine Vale vineyard is a sandy soil. The Angaston vineyard is pruned to rod and spur while the Vine Vale vineyard is permanent arm with spurs. Both vineyards have cover cops planted in the middle of the vine rows during the winter months to aid in the soil structure and vine health.

CHEMICAL ANALYSIS

At picking

Baume:	13.8
pH:	3.60
Total Acid:	7.13 g/L

In bottle

Alcohol:	13.5 %v/v
pH:	3.46
Total Acid:	7.10 g/L
Residual Sugar:	0.45 g/L

WINEMAKER'S NOTES

Colour:	Ruby with purple hue.
Nose:	Mulberry, cherries and spice.
Palate:	Cherries, spice, earthy and dusty tannins.

Winemaker's Tasting Notes:

A full bodied Merlot with upfront fruit flavour. A nose and palate dominated by mulberry and cherries with spice. An overall lovely Merlot with dusty tannins, earthiness 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