

CRANEFORD

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**QUARTET**  
2007



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#### VITICULTURE / PRODUCTION

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GI / Appellation:	Barossa Valley
Filtration/Fining:	No. 10
Varietal Composition:	40% Cabernet Sauvignon, 20% Shiraz, 20% Merlot, 20% Grenache
Wood Treatment:	American and French
Barrel maturation:	18 months

#### Viticultural notes:

The fruit for this wine was sourced from several vineyards located throughout the Barossa Valley. The vineyards consisted of several soil types and vineyard management practices.

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#### CHEMICAL ANALYSIS

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##### *At picking*

Baume:	14.62
pH:	3.64
Total Acid:	6.43 g/L

##### *In bottle*

Alcohol:	15.0 %v/v
pH:	3.56
Total Acid:	7.00 g/L
Residual Sugar:	0.46 g/L

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#### WINEMAKER'S NOTES

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Colour:	Brick red with purple hue.
Nose:	Blackcurrant, spice and cherry.
Palate:	Cherry, berries and cinnamon.

#### Winemaker's Tasting Notes:

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*A wine consisting of four varieties, known as Quartet. A nose and palate dominated by rich fruit flavour and spice. An overall lovely food wine full fruit flavour followed by a lengthy palate.*

#### Craneford Wines

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