

## Craneford Premium

2006 FIRE STATION SHIRAZ  
BAROSSA VALLEY

### Viticulture and Production

*Basket Pressed:* Yes

*Varietal Composition:* 100% Shiraz

*Wood Influence:* New French Oak

*Barrel Maturation:* 2 years

*Viticultural Notes:* The fruit was sourced from a small patch of 55 plus year old vines near Angaston. The soil is a sandy loam. The vines are pruned to two bud spurs. The production is lower than average.

### Chemical Analysis

At Picking		In Bottle	
<i>Baume:</i>	15.5	<i>Alcohol:</i>	15.0% v/v
<i>pH:</i>	3.68	<i>pH:</i>	3.55
<i>Total Acid:</i>	3.61 g/L	<i>Total Acid:</i>	6.01 g/L

### Winemakers Notes

*Colour:* Rich, deep purple / black with garnet hue.

*Nose:* Sweet spice, liquorice and black fruit characters.

*Palate:* Black berry fruit flavours with fine tannins.

### Tasting Notes

*This Shiraz displays a rich deep purple red almost black colour. The nose is intense and appealing with sweet spice, liquorice and black fruit characters. The palate is concentrated with black berry fruit characters which are complimented by the well matched oak that is subtle but still makes an impact. Overall, this wine is intense and complex giving a true example of a very special Barossa Shiraz.*

