

## Craneford Premium

2007 GSM

BAROSSA VALLEY

### Viticulture and Production

*Basket Pressed:* Yes

*Varietal Composition:* 48% Grenache, 47% Shiraz, 5% Mourvedre

*Wood Influence:* American and French Oak

*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	In Bottle
<i>Baume:</i> 14.7	<i>Alcohol:</i> 15.0% v/v
<i>H:</i> 3.69	<i>pH:</i> 3.58
<i>Total Acid:</i> 5.58 g/L	<i>Total Acid:</i> 6.40 g/L

### Winemakers Notes

*Colour:* Garnett red with purple hue.

*Nose:* Cherry ripe, chocolate and confectionery.

*Palate:* Cherries, chocolate and spice.

### 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.

