

Craneford Premium

2007 MERLOT
BAROSSA VALLEY

Viticulture and Production

Basket Pressed: Yes

Varietal Composition: 95% Merlot

Wood Influence: American and French Oak

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 crops 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		In Bottle	
<i>Baume:</i>	13.8	<i>Alcohol:</i>	13.5% v/v
<i>pH:</i>	3.60	<i>pH:</i>	3.46
<i>Total Acid:</i>	7.13 g/L	<i>Total Acid:</i>	7.10 g/L

Winemakers Notes

Colour: Ruby with purple hue.

Nose: Mulberry, cherries and spice.

Palate: Cherries, spice, earthy and dusty tannins.

Tasting Notes

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

