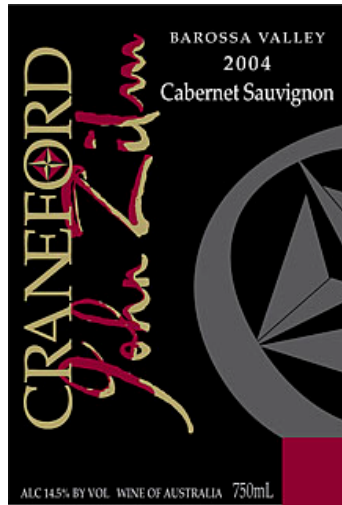


Country of Origin & Region	Winery
Australia, Barossa Valley region	Craneford
Craneford Cabernet Sauvignon 2004	



Craneford Cabernet Sauvignon 2004 received 91pts from Parker's Wine Advocate, 'A big, rich Cabernet with no hard edges...'

Tasting Notes
<p>Winemaker's Tasting Notes: Color: Black with blue hue. Nose: Black currant, black berries, spice and mint. Palate: A rich, full bodied Cabernet, well structured with soft fine grain tannins throughout. Black berry fruits, black currants, earth, spice with hints of mint show on the palate which is remarkably soft due to the winemaking technique used on this variety. Some Carbonic Maceration, controlled handling and using only free run juice has given this wine its great color and softness at this age. This fruit from this vineyard was picked at 3 different stages, by machine at optimum ripeness with 3 other varieties added to give more complexity to the palate and ensure its wonderful balance and uniqueness.</p>
Food Accompaniments
Duck, rich casseroles and cheese.
Awards, Reviews and other Notes
<p>91pts Robert Parker, Jr., The Wine Advocate #161 10/31/05 "The 2004 Cabernet Sauvignon (93% Cabernet Sauvignon and 7% Merlot, aged primarily in small new French oak) offers superb flavor purity as well as delineation. Its dense purple color is followed by sweet scents of crème de cassis and licorice. A big, rich Cabernet with no hard edges, it should age for a decade, but is probably best consumed during its first 5-7 years of life. "</p>
Winemaker Notes
<p>Viticultural practices: Yields per acre: 2 tonne / acre no irrigation dry grown. Cases produced: 1650 Appellation: Barossa Valley Filtration and fining: No. 10 filter pad Varietal composition: 93% Cab 7% Merlot. Wood treatment: Mostly French small percentage New French. Length of barrel maturation: 16 Months Other Viticultural Notes: Picked at optimum ripeness to eliminate any green leafy characters typical of this varietal in the Barossa. The past 2 years have seen this fruit develop with any hen and chicken quite remarkable. A beautiful tendered garden of Cab/Sav. 2 pickings were necessary as the fruit tends to ripen quicker with the older fruit at one end so it is time consuming and expensive to get the picker in twice however that's the way it is done. All of the fruit is picked in a 500K bin and then a rotating head on the fork lift fills the hopper. The fruit is readjusted prior to ferment but no tannin added. Winemaker's notes: A selected dry yeast is added and the wine is controlled throughout ferment from 18 to 28C. The must is only pumped over not plunged. The free run is pumped into barrels at 4Baume and the pressing are kept separate usually added to Merlot. The wine spends 16 months in mostly French oak hogheads and barriques with a small percentage being new. This wine is a big Barossa Cab/Sav that has real style and will drink young but will also develop into a classic variety over many years. Being under a Stelvin cap will ensure its long life and freshness for many years to come. No need to lie down, stand it up. Packaged in 750ml, 1.5L and 6L bottles. All wines into the United States are under Screw cap without exception from Craneford wines.</p>

UPC Code	Chemical Analysis	Varietal
857806000266	Alcohol: 14.5 pH: 3.59 Total Acid: 7.35 Residual Sugar: 2.2 Dry Free/Total Sulfur: 25/66	Cabernet Sauvignon