



WINEMAKING

The small vintage of 2007 saw the flavours of the white grapes develop at low sugar levels, enabling us to create an intensely flavoured wine with low alcohol – great summertime drinking! Predominately barrel fermented, the wine spent up to five months in French oak.

The 2007 Cravens Place MCV White consists of Marsanne 4.4%, Chardonnay 7.6%, Verdelho 7.4% and Viognier 80.6%. The blend of this wine has the aromatic lift of Viognier, the texture of Marsanne and the creaminess of Chardonnay.

TASTING NOTES

Colour: Brilliant light straw.
Nose: Aromas of lime and orange mingle with spicy notes.
Palate: The palate has fresh acidity balanced with a creamy mid palate. Stone fruits dominate the flavours with delicate oak, spice and citrus notes lingering on the finish.

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 6.8 g L-l
pH: 3.21

CELLARING

This wine may be enjoyed now,
or be cellared in the short term.