



WINEMAKING

We continued the new tradition of early picking in 2008, harvesting the grapes at low sugar and pH levels, but only when the flavours were considered ripe. Harvested, barrel fermented and matured separately, the different parcels of wine were blended together after spending up to 6 months in French barriques.

The 2008 Cravens Place MCV White consists of Marsanne 8%, Chardonnay 37%, and Viognier 55%. 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-medium straw with slight green hue.
Nose: Fresh and vibrant with aromas of apricots, orange zest and limes.
Palate: The palate is musky and perfumed. Orange rind and dried apricots linger on the palate. The length of flavour is excellent, and whilst the wine has a creamy mid plate, the wine finishes fresh.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity:	6.9 g L-l
pH:	3.04

CELLARING

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