

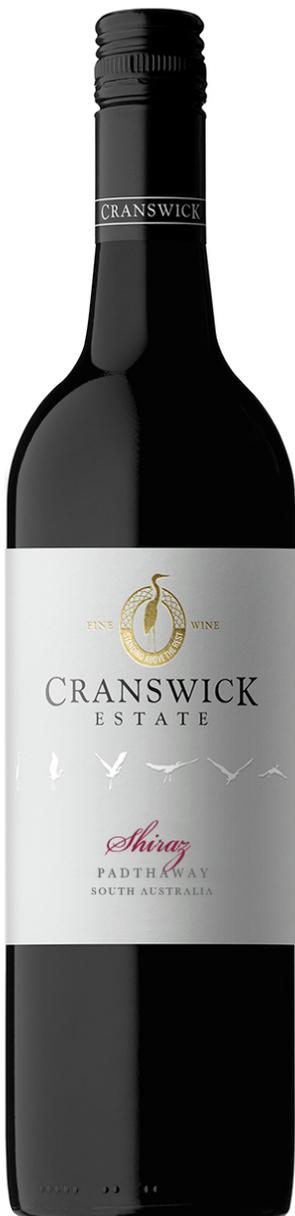


# CRANSWICK E S T A T E



2023

## *Shiraz* PADTHAWAY



**Winemaking** Vintage 2023 proved to be a standout with mild summer conditions along with idyllic rainfall. The extended ripening period produced wines with optimal acid and fruit flavour. Harvested early April, our Shiraz parcel was destemmed, crushed and fermented in Vat at 24°C with regular pump overs to maximise colour extraction and preserve fruit flavour. Once dry, the parcel was pressed, racked and seeded for malolactic fermentation, ahead of maturation in French and American oak. Prior to bottling, the parcel was blended, stabilised and bottle conditioned before release.

**Tasting note** Opulent and bold this Shiraz is full bodied displaying ripe cherry, autumn fruit flavours, blood plum, entwined with milk chocolate. The palate is generous and concentrated, offering enticing dark fruit, white pepper spice and velvety tannins.

**Region** Padthaway, South Australia.

**Wine Analysis** Alcohol: 14.3%, pH: 3.5, Acid: 6.7 g/L, Sugar: 4.5 g/L .

**Style** Typically Australian. Bold, dry, full flavoured and generous.

**Food Match** Perfect on its own or serve with Osso Bucco or a rich, mature cheese.

**Cellaring** Carefully cellared to drink now but will also improve for up to 10 years.