



2019 BAROSSA VALLEY SARUS SHIRAZ

The Sarus crane is the world's tallest flying bird and is native to Australia. It is revered as a symbol of long life throughout Asia, and is considered sacred in Nepal and Northern India.

2019 was a warm, dry and low yielding vintage in the Barossa. Predominantly from two blocks harvested late February and early March, the Reserve Shiraz was fermented in separate parcels in stainless fermenters for up to 8 days at 25 to 28 degrees. The wine was then pressed and left in stainless steel for malolactic fermentation then racked into barrel for 13 months maturation in new and used French and American oak. The best barrels were then blended and filtered for bottling.

Winemakers Notes

Dark red in colour with vibrant purple hues. Generous aromas of ripe fruit and berries combine with hints of white pepper and spice. A rich and harmonious palate displays soft flavours of dense blackberry and plum with toasty oak, velvety chocolate and silky tannins that lead to a long and persistent finish.

Alcohol: 14.7% RS: 3.90g/l TA: 7.17g/l pH: 3.42

For further details and pricing please
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