



2018 Cranswick Outback Creek Shiraz

Australia > South Eastern Australia
Shiraz

Deep plum with purple hues. Intense black cherries supported by hints of vanilla, chocolate and earthy aromas. Sweet cherry fruit flavours with silky cocoa, chocolate tannins. Balanced acid gives this wine great length.

About us

Founded by Graham Cranswick Smith, the wines take their cue from his family name, thought to derive from the Crane's Wyke (the village of cranes) in Yorkshire as recorded in the medieval Domesday Book. The Cranswick wines are expertly crafted to reflect the very best of Australia's winemaking heritage. Offering a three tier range of classic wines designed to be superb examples of Australian varietals from carefully selected vineyards in New South Wales and South Australia, the Sarus range being sourced from the Barossa.

Viticulture

Grapes are specially selected from small parcels of vines from South Eastern Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality.

Vinification

The Shiraz grapes were harvested at over 13.0 Be, as flavours became balanced. The must was fermented at temperatures, between 25 and 28 degrees in order to help extract flavour and colour components from the grape skins. The skins were then gently pressed, with only the free run fraction being kept insuring that soft tannins would be present in the final wine. The wine was then stored on French and American oak staves and allowed to mature prior to bottling.

Recommendation

An ideal accompaniment to red meat dishes.

Alcohol:	13.00 %
Sugar:	4.85 g/l
Acidity:	6.45 g/l

