



2010 Cranswick Botrytis Semillon

Australia > Riverina
Semillon

A rich golden colour with aromas of marmalade with honeyed overtones, a complex palate completes the wine with flavours of dried apricots and pineapples. Deliciously smooth, long finish



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 the Riverina, Australia. The vines are carefully cultivated to our specifications, with low yields producing intensely-flavoured grapes of outstanding quality. The 2010 season produced steady winter and spring rains which resulted in healthy strong vines and good berries.

Vinification

After vinification the wines are skillfully matured in American and French oak for approximately 12 months. Individual barrels are meticulously selected to produce the aromas, the fine balance of flavours and textures that make Cranswick favourite with people who enjoy excellent wines

Recommendation

The perfect way to end a meal, works wonderfully with both cheese and desserts.

Alcohol:	10.50 %
Sugar:	125.00 g/l
Acidity:	7.60 g/l