CRONIER
WINES

1698: SHIRAZ
1698: 西拉子

VITICULTURE: 葡萄种植方式:

The grapes for this wine come from ten year old Shiraz block planted in decomposed sandstone and granite soil.
采用十年西拉子葡萄酿制而成，种植于分解腐蚀的砂岩和花岗岩土壤中。

WINEMAKING: 酿酒过程:

The grapes are harvested at optimum ripeness to ensure good fruit, a dark red colour and good structure. The grapes are destemmed and crushed at the cellar. Cold maceration is applied for two days before fermentation to extract as much colour and flavour as possible.
葡萄在最佳成熟度下收获，以确保果实优质、颜色深红和结构良好。葡萄在酒窖中除梗和压碎。发酵前进行两天冷浸，以尽可能多地提取颜色和香味。

After fermentation is started, the wine on the skins is left to ferment. During fermentation the skins and the must is continually mixed for optimum flavour and colour extraction as well as even fermentation.
发酵开始后，果皮上的葡萄酒开始发酵。在发酵过程中，果皮和葡萄汁必须不断混合，以提取最佳的风味和颜色以及均匀发酵。

After fermentation, the wine is allowed extend skin contact before it is pressed to obtain the dry wine. This allows for added extraction, complexity and structure. It was matured for 14 months in second fill French Oak Barrels.
发酵后，延长果皮接触，然后压制获得干葡萄酒。这样能增加萃取、丰富成分和改善结构。葡萄酒第二泡在法国橡木桶中熟化14个月。

TASTING: 品评:

Medium-bodied with a solid backbone of rounded tannins and lively acid, it offers plenty of earthy/meaty flavour right through to a good, long finish.
中等浓度，圆润单宁和活泼酸极好的醇厚感，展现出大量的简朴/耐嚼风味，良好和回味悠长的收尾。

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