



MCGUIGAN
WINES

Come on in



VINTAGE INFORMATION

REGION: Riverina NSW
ALCOHOL: 10.5%
PH: 3.50
ACIDITY: 8.51g/L
RESIDUAL SUGAR: 201g/L
OAK: No oak used
WINEMAKER: Neil McGuigan

PERSONAL RESERVE

BOTRYTIS SEMILLON

Personal Reserve represents the pinnacle of McGuigan with wines exclusive to the Hunter Valley Cellar Door. These wines are produced from super-premium, low cropping vineyards and produced in limited quantities depending on the availability of grapes. Only the finest materials and premium packaging are used in the making of these wines.

VINTAGE CONDITIONS

The fruit for this wine was sourced from the Riverina region in South Eastern Australia. Warm and dry conditions persisted throughout the growing season resulting in harvest commencing approximately 8 days earlier than normal. This resulted in lighter crops and more intense fruit flavours in the grapes.

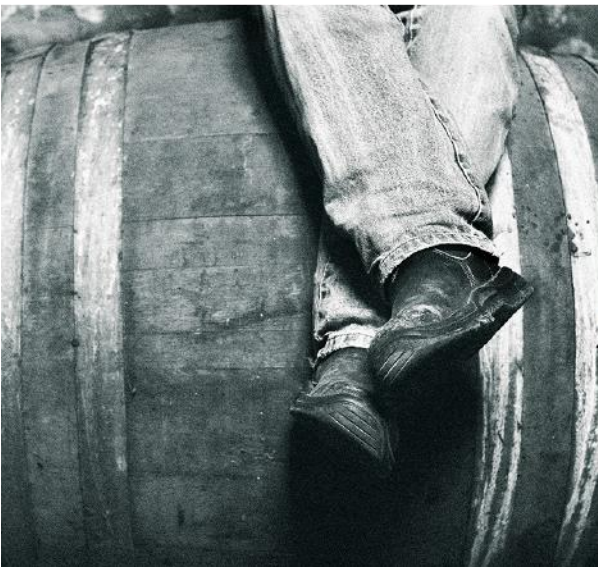
WINEMAKING

Botrytis Cinerea is known as the “noble” rot, a desired viticultural occurrence that causes dehydration and concentration of juice within the inoculated grape. The natural sugar levels therefore increase and the grapes are harvested late to fully capture the intensity of sweetness and complex flavours.

While the grapes were left on the vines until late in the season there was a significant amount of raisining prior to botrytis cinerea infecting the grapes. The grapes for this wine were hand picked and pressed prior to transporting it to the winery. The concentrated juice was fermented using a particular yeast which has the ability to ferment the juice to a high alcohol percentage. This wine then stored in stainless steel to develop.

TASTING NOTES

A rich opulent palate shows a distinct orange marmalade character balanced with a persistent acidic finish providing a great balance between the concentrated fruit flavours. This wine delivers intense floral aromas complexed with honey straw notes. Our Personal Reserve Botrytis Semillon will age well for several years developing a darker colour hue and become slightly dryer on the palate. A perfect match for dessert or enjoyed on it’s own at the end of an evening.



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