

MCGUIGAN WINES

Bin 4000 Cabernet Sauvignon 2008

REGION Limestone Coast, South Australia

COLOUR Deep purple

AROMA Blackberry, mulberry with hints of herbaceous capsicum.

PALATE A full-bodied, fleshy round wine with a soft tannin structure. Cherry, chocolate and earthy flavours dominate, with oak overtones on the finish.

FOOD The full bodied nature of this wine makes it a perfect partner to slow cooked lamb and tomato based pasta dishes.

NOTES With grapes sourced from our South Australian Limestone Coast vineyards, diverse winemaking techniques were used in the production of this wine. Ranging from juice draining, cold-soaking, fermentation in open tanks and warm fermentation to give greater depth of flavour and a broader tannin structure.

The wine was partially aged in American and French hogsheads for a period of five months prior to blending and bottling.

CELLAR An enjoyable red wine with a well rounded finish which can be enjoyed now or carefully stored for rewarding drinking over the next 5 years.

TECH Alc 14.5% pH 3.35 TA 6.82 g/L RS 4.1 g/L SO₂ 32/75 ppm



discover the story

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