

MCGUIGAN WINES

The Shortlist Chardonnay 2008

REGION Adelaide Hills, South Australia

COLOUR Pale gold with green tints

AROMA Peach and melon aromas intermingle with delicate perfumed oak.

PALATE This Chardonnay represents the pinnacle of Adelaide Hills cool climate fruit that has delivered delightful melon and stone fruit flavours. It is a wonderfully rounded wine with a refreshing zippy finish and a delicate infusion of spicy oak.

FOOD A delightful Chardonnay that will combine with a range of dishes including grilled salmon with herb butter and succulent roast chicken.

NOTES The fruit for this limited release wine was sourced from our Schuberts Vineyard in the cool climate area of the Adelaide Hills. The grapes were harvested in the cool of the night to ensure the crispness of the fruit. It was then crushed and pressed before the juice underwent natural yeast fermentation in new French hogshead oak barrels. The lees were stirred once a week for 8 months in the barrel before being clarified and sent to bottling with each bottle individually numbered.

CELLAR 4+ years

TECH Alc 13.0% pH 3.13 RS 2.6g/L

SELECTED AWARDS & REVIEWS

- 2008 Vintage Gold - Pacific Rim International Wine Competition 2009
Silver - Dallas Morning News Wine Comp 2009
- 2007 Vintage Gold - International Wine Challenge, London 2009
90 Points - Robert Parker's The Wine Advocate

"Here's good value in an Adelaide Hills chardonnay with Burgundian characteristics. It is light gold in the glass and has scents of passionfruit and vanilla beans. Elegant white peach flavour shows on the front of the palate and ruby grapefruit, almond and light honey elements integrate with cashew-like oak on the middle palate."

John Lewis - Newcastle Herald 16/7/08 (2007 The Shortlist Chardonnay)



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