

McGuigan Hand Made



Shiraz

Region	Langhorne Creek
Vintage	2006
Colour	Deep crimson
Tech Data	pH 3.37
	TA 6.8 g/L
	RS 1.0 g/L
	VA 0.53 g/L
	SO2 32/93 ppm
	Alc 14.5 %

Aroma

Initial pepper spice aroma followed by black olives and juicy dark cherries.

Palate

A rich full-bodied wine with a wonderful mix of chocolate and cherry flavours - reminiscent of black forest cake. This splendid wine features a velvety tannin structure with a long and generous finish.

Overview

McGuigan Hand Made embodies the spirit and passion of the McGuigan family. It is a hand-crafted, limited edition wine that is the pinnacle of the McGuigan portfolio of wines.

"McGuigan Hand Made is about selecting a parcel of fruit that shows enormous potential, and nurturing it through the winemaking process using a minimalist approach. This wine was handled with great care to ensure that all of its promise is realised." James Evers - Senior Winemaker

The 2006 shiraz is sourced from Langhorne Creek in the outstanding soils and climate of the Fleurieu Peninsula in South Australia. The fruit was picked at full ripeness off low yielding vines to ensure great flavour and acid retention.

After harvesting the grapes were crushed and the fruit underwent a cold steep for three days. Fermentation occurred at an average of 22 degrees in small open vats for a period of seven days, followed by the juice being pressed into barrels for malo-lactic fermentation and maturation. The wine was taken out of barrels after 18 months and bottled. This culminates in a showcase wine that possesses superb classical structure and has excellent cellaring potential.

