

MCGUIGAN WINES

Bin 4000 Cabernet Sauvignon 2010



REGION Limestone Coast, South Australia

COLOUR Deep purple

AROMA Great dark berry aromas of blackberry and mulberry with hints of capsicum.

PALATE The long ripening season of the Limestone Coast has delivered full flavoured grapes which result in a charming wine with cherry and chocolate flavours. Maturation in small barrels has added an earthy character and oak overtones. Overall this is a full-bodied wine with generous fruit flavours and a soft tannin structure.

FOOD A great accompaniment to dishes such as lamb sausages and veal schnitzels.

NOTES The well drained soil, hot summers, cold winters and coastal climate of the Limestone Coast in South Australia are ideal for the cabernet sauvignon grape.
A range of winemaking techniques were employed to fully develop the flavour and structure of this wine including juice draining, cold soaking, open tank fermentation and warm fermentation. The wine was then aged in American and French hogsheads for a period of five months prior to final blending and bottling.

CELLAR Drink now or store carefully for up to 5 years

TECH Alc 14.0%

MAJOR MCGUIGAN AWARDS

International Winemaker of the Year | Australian Producer of the Year
International Wine & Spirit Competition, November 2009

International White Winemaker of the Year
International Wine Challenge, September 2009



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