

MCGUIGAN WINES

Discover Shiraz Viognier 2010



REGION Langhorne Creek, South Australia

COLOUR Crimson with purple tints

AROMA Upfront dark berry fruit aroma of the shiraz with a floral lift from the viognier and an underlying smoky oak character.

PALATE A soft medium weight wine with a juicy berry flavour and a background vanilla flavour. The viognier adds not only a floral dimension, but also results in liveliness to the palate with a silky soft finish that slides down the throat easily.

FOOD This is the perfect wine for the Australian lifestyle; going particularly well with BBQ meats, pizza, lamb o tomato based pasta.

NOTES Originally developed in the Rhone Valley in France, the shiraz viognier blend has a softer feel than a full-bodied shiraz.

The fruit for this wine was co-fermented to ensure maximum extraction of floral notes from the skins of the viognier. The ferment was kept at between 18 and 22 degrees to retain these varietal characters. Once the wine had finished primary and malo-lactic fermentation it was matured in French and American oak for 12 months before being filtered and bottled.

ALC 13,0 %

MAJOR AWARDS

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

International White Winemaker of the Year
International Wine Challenge, 2009



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