

# MCGUIGAN WINES

## The Shortlist GSM 2009



REGION Barossa Valley, South Australia.

COLOUR Bright crimson.

AROMA Powerful aromas of red berry fruit and blackcurrant combine with hints of violet.

PALATE Enticing sweet ripe red cherries, raspberry and hints of violet on the aroma blend perfectly with sweet and savoury notes on the palate. The shiraz and grenache provide red berry and cherry fruit flavours whilst the addition of mourvèdre contributes density, tannins and a savoury earthiness. The finish is long and lingering. Drink now or cellar for 5 years.

FOOD Pairs perfectly with rare spring lamb with roasted baby root vegetables or provincial Italian cuisine.

NOTES The Shortlist range is a selection of multi-award winning wines with each bottle individually numbered.

The three grape varieties of grenache, shiraz and mourvèdre have been made famous for the blends created in the Rhone Valley of France for centuries. Each of these varieties have also found a natural home in the Barossa Valley, thriving in the conditions to produce wonderfully flavoursome grapes.

Fermentation for this wine occurred in traditional ten tonne open vats for 7-10 days before secondary fermentation and maturing in a blend of new and older American and French oak Hogsheads.

CELLAR 5+ years

ALC 14.0 %

RRP \$28.99

### SELECTED AWARDS

- 2009 Vintage Gold- Finger Lakes International Wine Competition 2011
- 2007 Vintage Best in Class - International Wine & Spirit Competition 2009
- Best of Class - Pacific Rim International Wine Competition 2009
- Gold - Finger Lakes International Wine Competition 2009
- Gold - Pacific Rim International Wine Competition 2009
- 4.5 Glasses - James Halliday Australian Wine Companion 2010

**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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