



MCGUIGAN
WINES



THE SHORTLIST

PREMIUM CUVÉE SPARKLING 2021

The popularity of Australian wine is built on the stewardship of its winemaking forefathers who identified a short list of ideal climates and soils required for premium vineyards to thrive. Today, McGuigan Wines offers wine lovers its very own Shortlist, each wine showcasing a celebrated wine variety and the premium wine region from which it has established its distinguished reputation.

VINTAGE CONDITIONS

The Limestone Coast wine region is considered to be a mediterranean climate with winter dominant rain and relative summer drought.

WINEMAKING

Fruit was sourced from our premium Vineyard in the sub region of Padthaway which has a history for the production of sparkling wine. The fruit was machine harvested and crushed, destemmed and de juiced at our Buronga Hill winery before transporting to our Hunter Vally winery for vinification. The fruit was crushed and destemmed prior to chilling and de juicing with only free run juice (highest quality juice) retained for vinification. After fermentation to dryness the wine was racked to tank, stabilised and filtered in preperation for secondary fermentation via the Charmat Method. The Charmat method involves re innoculating the wine in a specialised pressure vessel with a Triage solution (sugar and yeast). This method produces the fine bead (bubbles) and added complexities that good sparkling wines are famous for. At completion of of the secondary ferment a final Dosage is added to balance the wine which was then re filtered prior to bottling.

VINTAGE INFORMATION

REGION: Limestone Coast, NSW

ALCOHOL: 13.50%

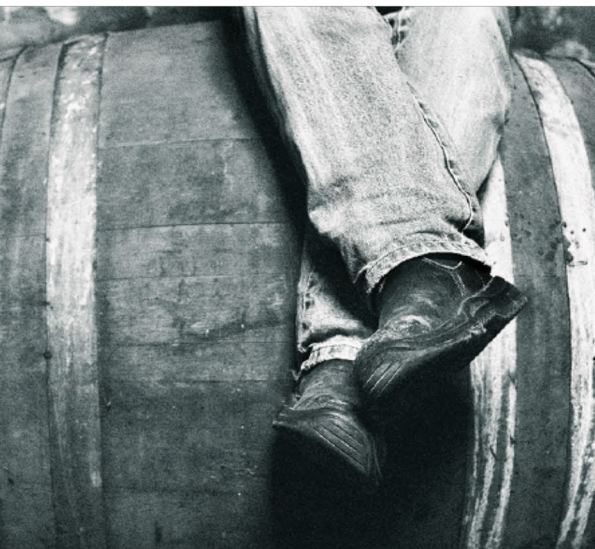
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ACIDITY: 6.95g/L

RESIDUAL SUGAR: 9.6g/L

TASTING NOTES

Green straw in colour, with predominant citrus and stone fruit characters with underlying tropical notes. On the palate it has upfront flavours of Peach and lemon, with nougat, fine beads and balanced acidity.



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