



VINTAGE INFORMATION REGION: Hunter Valley, NSW

ALCOHOL: 14.88%

PH: 3.37

ACIDITY: 6.6g/L

RESIDUAL SUGAR: 3.0g/L

CELLAR SELECT

SHIRAZ 2018

A range of wines that are exclusive to the Cellar Door in the Hunter Valley.

VINTAGE CONDITIONS

The 2018 season is noted for producing red wine at the top end of the qualitative spectrum. The 2018 vintage was a continuation of the drought that started in 2017. Warm to hot dry conditions were in play throughout most of the growing season were coupled with very hot conditions in the business end of the season.

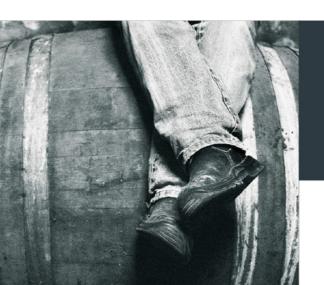
WINEMAKING

At harvest the berries were exceptionally small with a lot higher skin to juice ration than normal. This added concentration to the fruit and resulted in a traditional style Shiraz for which the region is renown. This is a wine with an enormous aging potential.

TASTING NOTES

The McGuigan Cellar Select Shiraz displays a powerful black currant cassis aromatics with wood derived chocolate aromas. On the pallete, it delivers a dense full bodied wine with rich ripe fruit, fine grained tannins and acid persistence. A distinct riper style with alcohol sweetness and warmth.

This wine is the perfect accompaniment to a range of red meat dishes including a beef stir fry or a marinated fillet steak.





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