



McGUIGAN
WINES



VINTAGE INFORMATION
REGION: Hunter Valley, NSW
ALCOHOL: 12.83%
PH: 3.26
ACIDITY: 7.14g/L
RESIDUAL SUGAR: 11.6g/L

THE SHORTLIST

PREMIUM CURVEE 2019

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 Short List, each wine showcasing a celebrated wine variety and the premium wine region from which it has established its distinguished reputation.

VINTAGE CONDITIONS

The fruit for this wine was derived from the Quale Vineyard in the Upper Hunter with the chardonnay clone being a pre phylloxera Burgundy clone that is often called Pinot Chardonnay due to the small bunch size. No expense has been spared on growing this fruit and the yields were on the low side of the spectrum ensuring there were no issues at harvest..

WINEMAKING

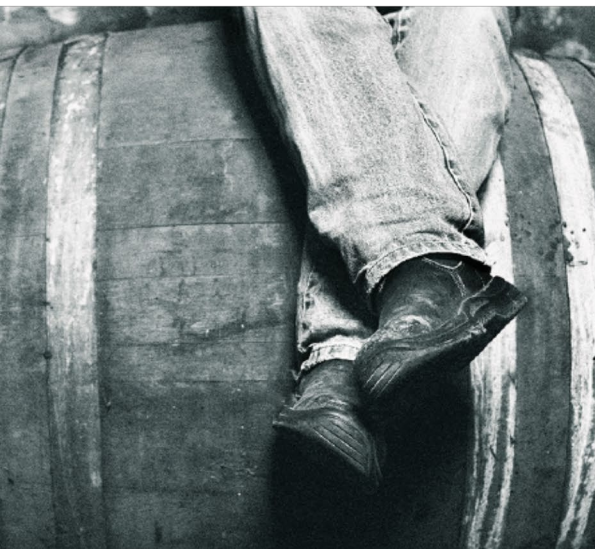
The wine was fermented in older barrels using the champagne derived yeast strain EC118 to produce a clean and vibrant base wine. The base wine was made into a sparkling wine using the Charmet process where the wine is put through a secondary ferment in a pressure tank and then transferred to glass

TASTING NOTES

A powerful yeasty fresh bread dough, honey dew melon aromas. Slight charr barrel ferment esters This ripe full bodied wine delivers a broad palate and a balanced refreshing citrus acidity. Has a persistent long finish.

Perfectly matched with antipasto and cured meat.

Cellar for 5 years+



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