



MCGUIGAN
WINES



VINTAGE INFORMATION

REGION: Coonawarra, SA
ALCOHOL: 13.5%
PH: 3.41
ACIDITY: 6.90g/L
RESIDUAL SUGAR: 2.2g/L
OAK: French and American

THE SHORTLIST

CABERNET SAUVIGNON 2017

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

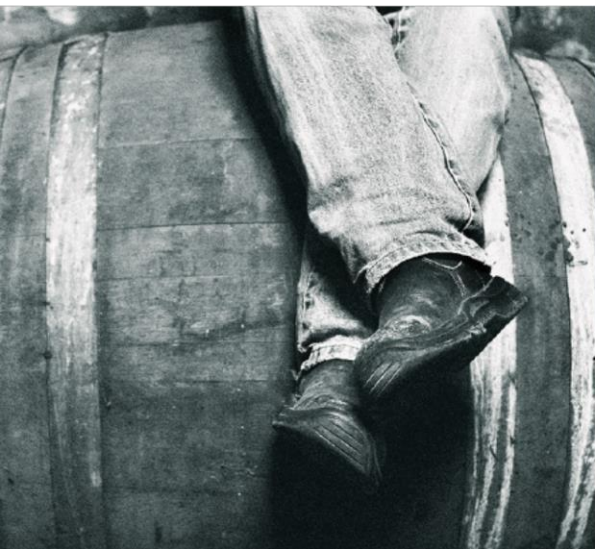
The Coonawarra region consists of warm days and cool nights during the growing season. The winter is generally very wet and cool which allows the fruit adequate conditions to achieve optimum ripeness. The Coonawarra is a fantastic region known for growing Cabernet with rich fruit flavour and natural acidity. This Cabernet Sauvignon is the prime example of this.

WINEMAKING

The fruit for this wine was fermented in 8 tonne open fermenters at cool temperatures for approximately 10 days. This process aids in flavour retention in the fruit. Once fermented the wine is allowed to go through malo-lactic fermentation and then transferred to new and old French Hogshead & American barrels to mature for 16 months before bottling.

TASTING NOTES

The McGuigan Shortlist Cabernet Sauvignon is a beautifully complex wine displaying upfront aromas of cassis and chocolate mint balanced by pepper and herbaceous notes. The aromas flow through to the palate with rich dark berry and brooding stone fruit notes. Maturation in oak give some savoury characters, a slight earthiness and soft, drying tannins which all meld together to form a long, lingering sensation. A balanced and approachable wine now or cellar for the next 5-10 years.



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