



**MCGUIGAN**  
WINES



**VINTAGE INFORMATION**  
**REGION:** Hunter Valley, NSW  
**ALCOHOL:** 13.02%  
**PH:** 3.28  
**ACIDITY:** 8.05g/L  
**RESIDUAL SUGAR:** 2.4g/L  
**OAK:** French

# CELLAR SELECT

## CHARDONNAY 2019

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

### VINTAGE CONDITIONS

The McGuigan Cellar Select Chardonnay was sourced from the town of Tumburumba located at the base of the Snowy Mountains in NSW. The growing season started slowly with the coolest spring on record only to be followed by the hottest summer on record. Relative to recent years the harvest was weeks behind and took place in early March.

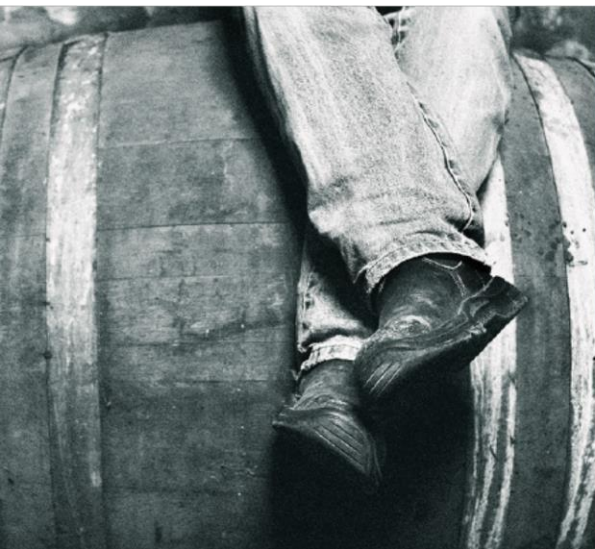
### WINEMAKING

The grapes were harvested in the cool of the night and transported to our Hunter Valley winery where they were crushed and pressed into stainless steel vats. The juice was transferred directly to new French oak barrels and fermented with yeast strain. The wine was then held at cooler temperatures where components were selected, blended and clarified prior to bottling. This delivered a crisp and refreshing wine with a delicate palate and gooseberry driven aromas.

### TASTING NOTES

This wine is a lighter style Chardonnay showing integrated tannin and a fresh, crisp finish. Very Chablis like in flavour profile, this Chardonnay has distinct cool climate aromatics consisting of nettle and gooseberry notes. The palate features white melon, grapefruit and cashew nuts before a racy avidity ensures a clean, refreshing finish.

This Chardonnay is the perfect accompaniment to seafood, salads and lighter style foods.



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