



McGUIGAN
WINES



VINTAGE INFORMATION
REGION: Tumbaramba, NSW
ALCOHOL: 12.59%
PH: 3.16
ACIDITY: 6.5g/L
RESIDUAL SUGAR: 2.75g/L
OAK: N/A

CELLAR SELECT

SAUVIGNON BLANC 2018

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

VINTAGE CONDITIONS

The McGuigan Cellar Select Sauvignon Blanc grapes were sourced from the high altitude Coppabella Vineyard located near the town of Tumbaramba located at the base of the Snowy Mountains in NSW. The growing season started slowly with a cool spring and had strategically timed rain during the generally warm dry growing season. Warm conditions in the later part of the growing season resulted in fruit being picked at the riper side of the spectrum.

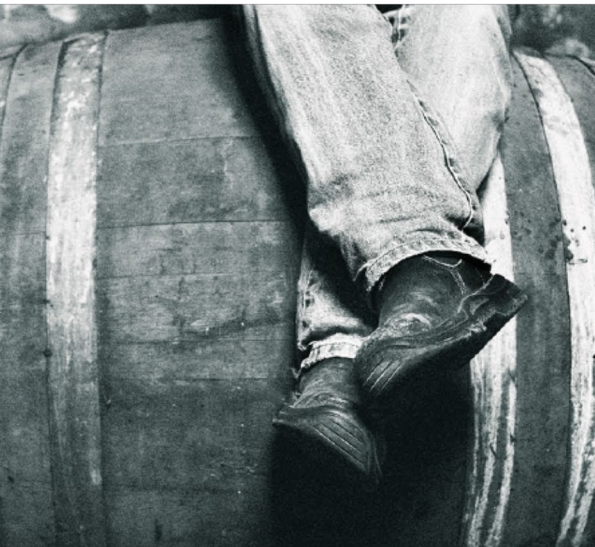
WINEMAKING

The fruit was harvested in the cool of the night and transported to the Hunter Valley winery where the grapes were crushed and pressed into stainless steel tanks where it was then cold fermented before receiving a light fining and being bottled.

TASTING NOTES

This medium bodied wine with low pH and refreshing acidity coupled with a light tannin / tactile finish. This Sauvignon Blanc is a balanced wine exhibiting distinct cool climate aromatics have modified with time to show a distinct kiwi fruit and lychee character

The clean, crisp characters of Sauvignon Blanc make it a perfect accompaniment to lighter style dishes particularly seafood and fresh pasta.



McGuigan Wines
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