



McGUIGAN  
WINES



#### VINTAGE INFORMATION

REGION: Hunter Valley, NSW

ALCOHOL: 13.67%

PH: 3.45

ACIDITY: 6.1g/L

RESIDUAL SUGAR: 3.8g/L

# CELLAR SELECT

## TEMPRANILLO 2018

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

### VINTAGE CONDITIONS

The McGuigan Cellar Select Tempranillo is sourced from vineyards in the Hunter Valley region of New South Wales. The 2018 growing season was both dry and warm and allowed for fruit to be harvested at the riper side of the fruit spectrum. Cool conditions throughout most of the growing season were coupled with dry hot conditions in the business end of the season.

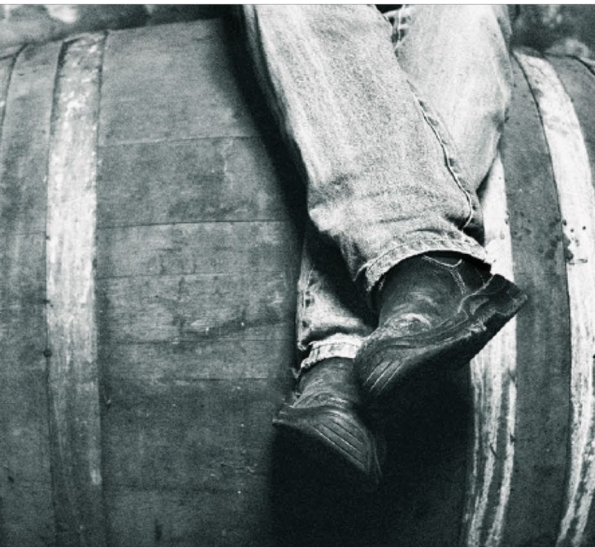
### WINEMAKING

The grapes were harvested in the cool of the night and then crushed and chilled into fermenters where they were allowed to cold soak for 3 days prior to the addition of a selected yeast strain. After extended maceration the wine was stored in older French oak for a 30 month period to bring it stylistically in line with the wines of Rioja which is an area renowned for this variety.

### TASTING NOTES

Displaying strong tomato bush with touch marzipan and toasty coffee oak. A dry style in the mould of the Spanish Rioja wines, big full-bodied with intense berry fruit and dark chocolate flavours on the palate. Powerful tannins are coupled with ripe fruit and firm acidity.

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



McGuigan Wines  
Australia: (02) 8345 6377  
International: +61 (0) 8 8172  
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