



McGUIGAN
WINES

BIN 9000



VINTAGE INFORMATION
REGION: Hunter Valley, NSW
ALCOHOL: 12.0%
PH: 2.97
ACIDITY: 7.21g/L
RESIDUAL SUGAR: 3.7g/L
OAK: N/A

SEMILLON 2018

Having achieved international acclaim since its maiden 1995 release, this complex wine enjoys a global reputation as the definitive example of unoaked Hunter Valley Semillon.

VINTAGE CONDITIONS

The McGuigan Bin Semillon is our most awarded wine. It is a perfect example of why the Hunter Valley is renowned as the premier region for Semillon in the world. This true Hunter style Semillon is a fresh light wine when young, then develops rich honey and toast characters with extended cellaring. The 2018 vintage was the driest and hottest season on record. The result of this was a very early harvest with extremely low yields. This in turn resulted in small, intensely flavoured berries with slightly elevated sugar levels.

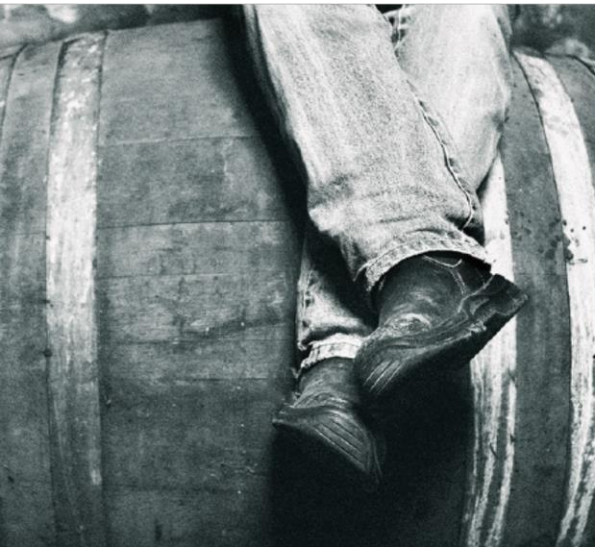
WINEMAKING

The fruit for this wine was harvested in the cool of the night where it was transferred to the winery and crushed, chilled and transferred into stainless steel tanks to undergo fermentation at cool temperatures for approximately 21 days. This process aided in flavour retention and varietal characteristics in the fruit. Post-fermentation, the wine was then clarified and bottled.

TASTING NOTES

Pure, clean and elegant when young, our Bin 9000 highlights delicate flavours of lime and pink lady apple with fresh acidity and a crisp, persistent finish. This Semillon will age gracefully to become rich and succulent, the honey and toast emerging to delight the palate with the rewards of patience.

A great accompaniment to fresh seafood such as white fish or prawn dishes.



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