



McGUIGAN  
WINES



#### VINTAGE INFORMATION

REGION: Gundagai, NSW  
ALCOHOL: 14.4%  
PH: 3.41  
ACIDITY: 6.87g/L  
RESIDUAL SUGAR: 4.1g/L  
OAK: N/A

# CELLAR SELECT

## CABERNET SAUVIGNON 2019

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

### VINTAGE CONDITIONS

The fruit for this wine was sourced from our vineyards within the Gundagai, NSW region. The 2019 growing season in the Gundagai region was moderate and dry most of the growing season with conditions warming up and turning extreme in the latter part of the season. The end result was the fruit stalled and suffered significant dehydration resulting in very low crop loads.

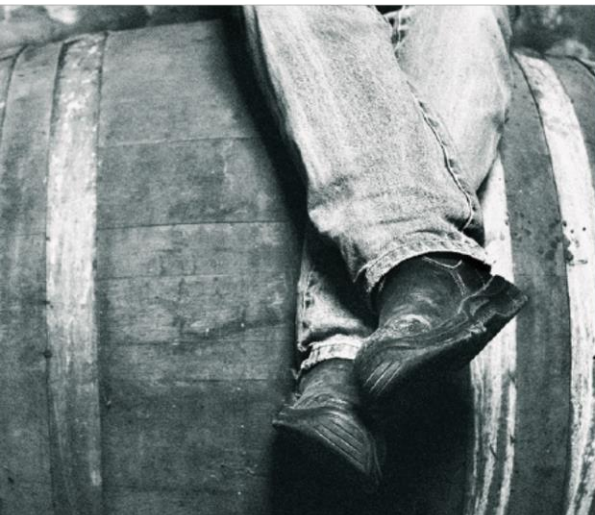
### WINEMAKING

The fruit was harvested in the cool of the night with grapes being destalked, destemmed and chilled prior to being transported to our Hunter Valley Winery. The grapes were pressed using a tank press with the fermenting wine going to stainless steel tanks for the completion of fermentation. Post fermentation the wine was racked into a mixture new Hoggs Heads and 4 to 5 year old French oak Hoggs Heads for 12 months. The wine was racked on a 3 monthly basis prior to being racked to tank before being fined, filtered and bottled.

### TASTING NOTES

A big full-bodied wine, dark scarlet in colour, our Cellar Select Cabernet Sauvignon has intense aromas of lifted mulberry and strawberry with vanilla and coffee bean undertones. The palate is rich with Cabernet fruit flavours, subtle oak and soft velvety tannins resulting in a long, persistent finish.

This wine pairs perfectly with red meats, including lamb cutlets, burgers and blue cheese.



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