



McGUIGAN
WINES



VINTAGE INFORMATION

REGION: Adelaide Hills, SA
ALCOHOL: 9.88%
PH: 3.3
ACIDITY: 8.6 g/L
RESIDUAL SUGAR: 163g/L
OAK: No oak used

PERSONAL RESERVE

LATE PICKED TRAMINER 2019

Personal Reserve represents the pinnacle of McGuigan and are wines exclusive to the Hunter Valley Cellar Door. These wines are produced from super-premium, low cropping vineyards and produced in limited quantities depending on the availability of grapes. Only the finest materials and premium packaging are used in the making of these wines.

VINTAGE CONDITIONS

The fruit for this wine was sourced from the Shuberts Road Vineyard in the Adelaide Hills planted by Brian McGuigan in 1997. The grapes for this wine were left on the vines for an extended period which allows for the increased accumulation of sugars for which dessert wines are renowned for.

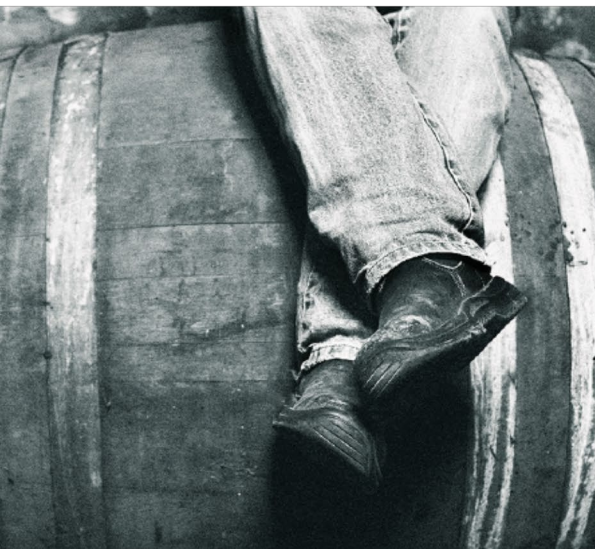
WINEMAKING

Famously known for its elegant blue bottle, the Late Picked Traminer now has a league of loyal followers. This late harvest Gewürztraminer was produced using Adelaide Hills fruit, and has developed an extraordinary depth of flavour. The grapes for this wine were crushed and de-juiced prior to transportation to our Hunter Valley Winery. This juice was then inoculated with an aromatic yeast strain in a stainless-steel tank and allowed to ferment at 14 degrees Celsius, with the low temperature helping to retain freshness. Shortly after fermentation the wine was lightly fined and filtered in preparation for bottling.

TASTING NOTES

This wine has everything you could possibly want in a dessert style, being fragrant and complex. This luscious wine is bursting with intense marmalade and turkish delight flavours with a crisp, floral finish.

This wine pairs perfectly with panacotta, key lime tart, or a generous cheese plate.



McGuigan Wines
 Australia: (02) 8345 6377
 International: +61 (0) 8 8172
 8333

