



McGUIGAN
WINES

BIN 9000



VINTAGE INFORMATION
REGION: Hunter Valley, NSW
ALCOHOL: 11.1%
PH: 3.05
ACIDITY: 7.1g/L
RESIDUAL SUGAR: 4.2g/L
OAK: N/A

SEMILLON 2020

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 2020 season has to be regarded as one of the most challenging on record. The most savage drought in memory had resulted in numerous vines dying and yields being low in the extreme. This was then coupled by fires which added another layer of difficulty. The fruit for this wine was harvested from the Hunter Ridge Vineyard which was the only Semillon not tainted by smoke.(analytically checked prior to harvest).

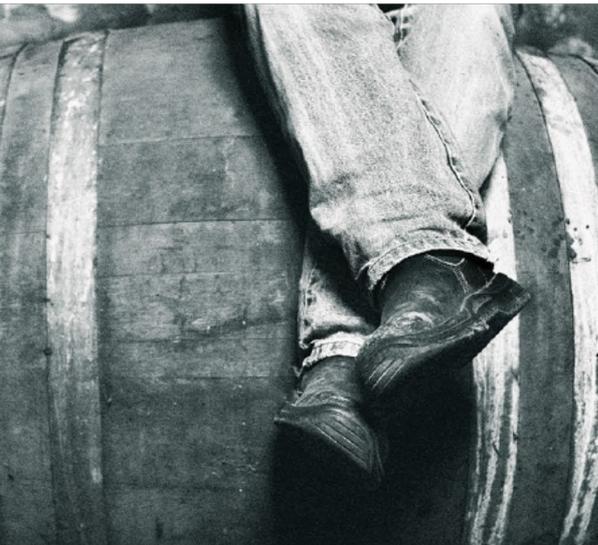
WINEMAKING

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

Intense honey suckle floral aromas with citrus overtones. A medium bodied wine with full flavours of lime and pink lady apple. A round tactile wine with a fresh acidity and persistent finish.

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



McGuigan Wines
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