



McGUIGAN  
WINES



#### VINTAGE INFORMATION

REGION: Hunter Valley, NSW

ALCOHOL: 12.21%

PH: 3.31

ACIDITY: 7.5g/L

RESIDUAL SUGAR: 8.5 g/L

# CELLAR SELECT

## VIOGNIER 2021

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

### VINTAGE CONDITIONS

The 2021 growing season in the Hunter Valley was noted for being unseasonably cool with persistent rain. Conditions remained like this until near harvest time where fortunately conditions dried put. The cool conditions resulted in fine tannins and full flavours.

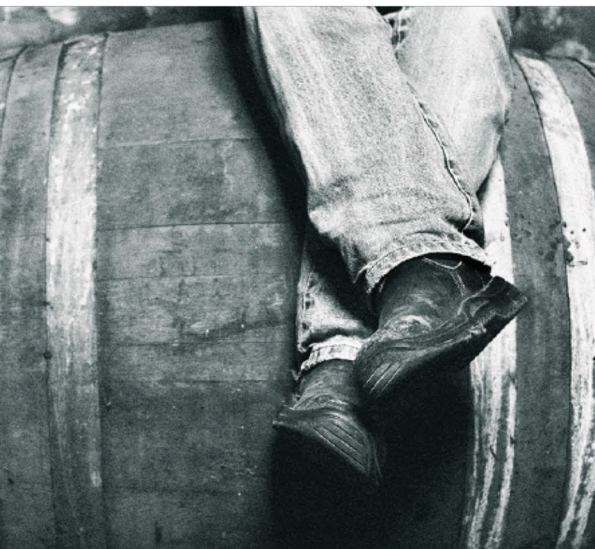
### WINEMAKING

The Viognier grapes were harvested in the cool of the night and transported to our Hunter Valley Winery. The grapes were processed with the absolute minimum of skin contact to reduce colour extraction. The juice was fermented with yeast strain DV10 and on the completion of fermentation the wine received a light fining with skim milk to reduce tannin before being filtered.

### TASTING NOTES

Pale yellow green in colour, our Cellar Select Viognier displays more floral notes with a delicate rose petal and orange blossom aroma. A medium weight wine with delicate flavour weight and refreshing acidity.

This wine pairs well with a range of dishes including a variety of seafood, roasted or grilled chicken, spicy flavours and Asian cuisines.



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