



McGUIGAN
WINES



VINTAGE INFORMATION

REGION: Hunter Valley, NSW

ALCOHOL: 11.0%

PH: 3.01

ACIDITY: 7.13 g/L

RESIDUAL SUGAR: 3.8 g/L

OAK: N/A

WINEMAKER: Neil McGuigan

BIN 9000

SEMILLON 2017

VINTAGE

The 2017 growing season consisted of an uncharacteristically cool spring followed by an exceptionally hot summer. The majority of the fruit is harvested from the Bainton Vineyard at Broke from unirrigated vines planted in 1923 and 1940. These vines have their root system far enough down into the ground that they are unaffected by hot weather or rain and only carry a light crop.

WINEMAKING

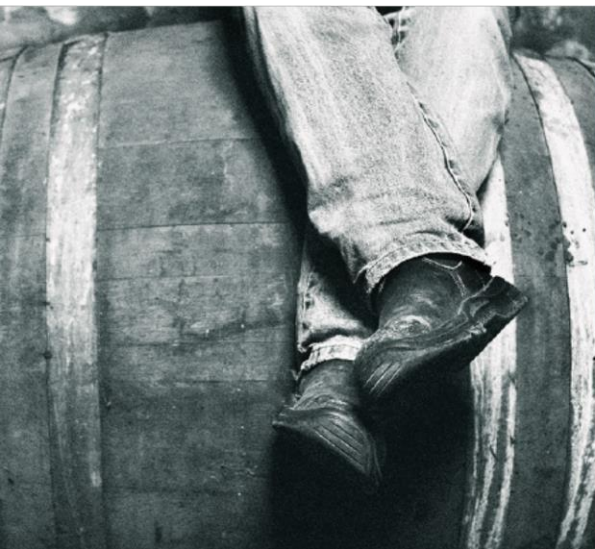
The McGuigan Bin Semillon is our most awarded wine. It is a perfect example of why the Hunter Valley is renowned as the premier region for Semillon in the world. This true Hunter style Semillon is a fresh light wine when young, then develops rich honey and toast characters with extended cellaring.

The grapes were harvested in the cool of the night and transported to our winery where they were immediately crushed and chilled and pressed into a stainless steel tank. The juice was clarified and inoculated with the addition of a selected yeast strain and fermented at cooler temperatures to maximum fruit characters. Post fermentation the wine was clarified and stabilized prior to bottling.

TASTING NOTES

This wine exhibits generous aromas of citrus, lemon and lime on the nose with subtle rose petal undertones. These aromas follow through to the palate, balanced by a round soft structure with fresh acidity and a persistent finish.

A great accompaniment to dishes such as a fresh prawn cocktail or grilled seafood platter.



McGuigan Wines
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