



McGUIGAN
WINES



VINTAGE INFORMATION
REGION: Hunter Valley, NSW
ALCOHOL: 11.5%
PH: 2.88
ACIDITY: 7.4 g/L
RESIDUAL SUGAR: 1.3 g/L
OAK: N/A
WINEMAKER: Neil McGuigan

THE SHORTLIST

SEMILLON 2017

The popularity of Australian wine is built on the stewardship of its winemaking forefathers who identified a short list of ideal climates and soils required for premium vineyards to thrive. Today, McGuigan Wines offers wine lovers its very own Shortlist, each wine showcasing a celebrated wine variety and the premium wine region from which it has established its distinguished reputation.

VINTAGE CONDITIONS

2017 was a unique vintage with budbursts 2 weeks later than usual. Spring was the coolest on record for the Hunter Valley followed by the hottest summer. As a result, the warm conditions delayed fruit ripening slightly and harvesting commenced at the end of January. These conditions delivered wines that have a slightly elevated acid finish.

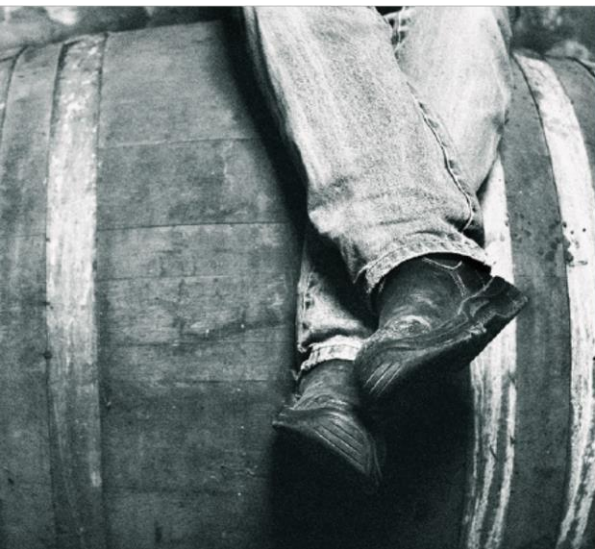
WINEMAKING

The fruit for this wine was sourced from our Hunter Ridge vineyard in the Hunter Valley, New South Wales. The grapes were harvested in the cool of the night and transported to our winery where they were immediately crushed and chilled in a large airbag press. The juice was clarified and inoculated with an aromatic yeast strain and fermented at cool temperatures. Post fermentation the wine was clarified, fined and cold stabilised prior to bottling.

TASTING NOTES

The McGuigan Shortlist Semillon is a medium bodied wine with complex notes of citrus and vanilla throughout. This Semillon has terrific length with balanced acid persistence. Beautiful lifted floral aromas are followed by herbaceous undertones. This is a classic Hunter Valley style Semillon that will age well and has the potential to last decades with careful cellaring.

This wine is the perfect accompaniment to a range of dishes including white fish or grilled chicken.



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