



McGUIGAN
WINES

PERSONAL RESERVE

CABERNET SAUVIGNON 2016

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 wine.



VINTAGE CONDITIONS

The 2016 growing season started off with cool conditions at the start of the growing season and generally dry conditions throughout only to be capped off with a warm period which enabled the fruit to ripen to optimum levels without difficulty.

WINEMAKING

The grapes were machine harvested and transported to the winery where the fruit is chilled down to 8 degrees into a conventional stainless steel fermentation vessel. The crushed grapes were cold soaked for approximately 3 days when the onset of fermentation occurred, at which point low levels of the yeast Bordeaux Red were added. On completion of fermentation, the grapes were pressed via a large Bucher airbag press into another vessel where the fermenting juice was allowed to complete both primary and secondary fermentation. The wine was transferred to older French barrels where it was matured for 15 months.

Prior to bottling the wine received a mild fining with egg whites.

TASTING NOTES

Very dense garnet in colour, our Personal Reserve Coonawarra Cabernet has a plush fruit with cedar box, tobacco, blueberry and eucalyptfloral aromas with a soft rich full bodied wine with integrated fine grained tannins and sweet spice. Fresh acidity and good persistence.

This wine is perfectly matched with creamy pasta dishes, or light chicken dishes and salads.

VINTAGE INFORMATION

REGION: Coonawarra, SA

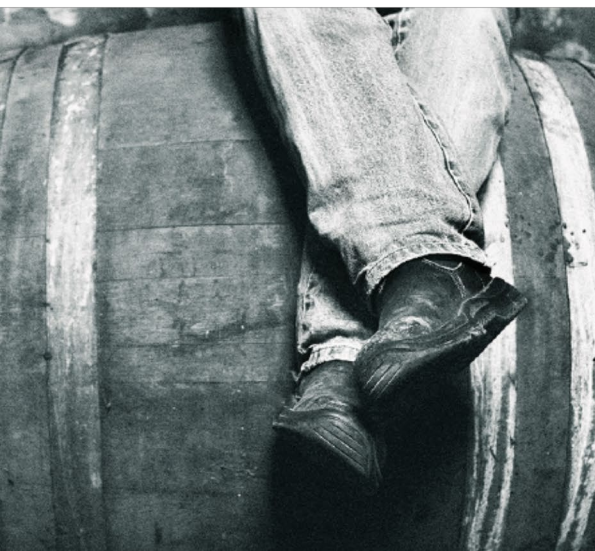
ALCOHOL: 14.4%

PH: 3.39

ACIDITY: 6.8g/L

RESIDUAL SUGAR: 0.46g/L

OAK: New French Oak



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