



McGUIGAN
WINES

PERSONAL RESERVE

CABERNET SAUVIGNON 2019

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 2019 growing season started off with cool conditions. The cooling winds from the Antarctic and Southern Oceans blow across Lake Alexandria which help to regulate the Summer heat and reduce the impact of winter frosts. Winter rains generally give the vine a good start and enough moisture to get them through the season.

WINEMAKING

The region has deep sandy loam soils allowing for good vine growth. The fruit for this wine was picked at optimal ripeness in the cool of the night. Fermentation occurred in 8 tonne concrete open vats with heading down system. After fermentation the wine was pressed off and transferred to French Oak Hogshead barrels for maturation prior to filtration and bottling.

TASTING NOTES

Deep garnet red in colour, with blackberry and chocolate with sweet spice undertones. Complex flavours of dark berries and mocha, beautifully intergarted with robust tannins and firm acidity.

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

VINTAGE INFORMATION

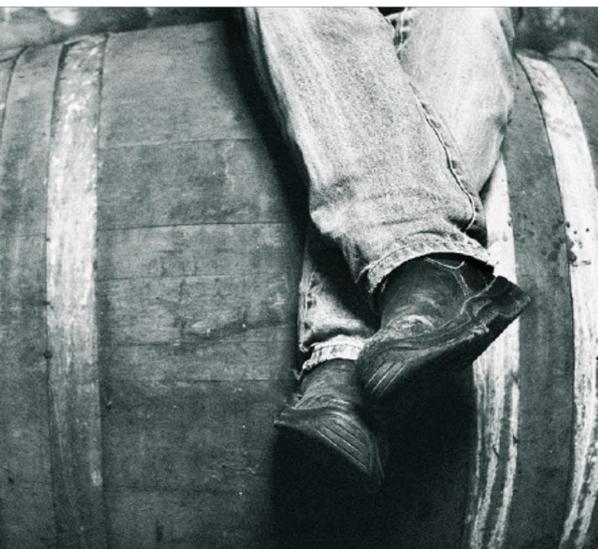
REGION: Langhorne Creek SA

ALCOHOL: 15.0%

PH: 3.45

ACIDITY: 7.49g/L

RESIDUAL SUGAR: 3.6g/L



McGuigan Wines
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