



McGUIGAN
WINES



VINTAGE INFORMATION

REGION: Langhorne Creek, SA

ALCOHOL: 14.2%

PH: 3.40

ACIDITY: 7.1g/L

RESIDUAL SUGAR: .055g/L

OAK: French & American

HAND MADE

SHIRAZ 2016

Sourced from diverse soils and climates found in South Australia's Langhorne Creek, McGuigan Hand Made demonstrates the winemaker's craft of blending, where multiple parcels of high quality wine featuring different characters are combined to create a synergy, where the whole is greater than the sum of the parts. A super premium Shiraz made in limited quantities.

VINTAGE CONDITIONS

This wine was sourced from a single vineyard in Langhorne Creek, South Australia. This region produces warm days similar to Barossa or McLaren Vale, but cools down earlier in the day due to the breeze influences from Lake Alexandrina. This combination of warm days and cool afternoons and nights allows fruit to achieve optimal ripeness whilst preserving the attractive cool climate characters.

WINEMAKING

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 cool system. The wine was pressed off and transferred to separate French and American hogshead barrels to age. Following 18 months maturation, parcels are then carefully blended before being bottled on-site to preserve that distinctive silky, savoury style that Hand Made is famous for. The wine is then cellared for a further 12 months prior to its release.

TASTING NOTES

Our Hand Made Shiraz displays lifted notes in blackberries and dark cherry. This full bodied yet elegant wine bursts with the Christmas cake like flavour yet held together with soft supple tannins leading to a long lingering finish. A wine that will develop in the bottle for the next 10 years.

Perfect when served with rich red meats such as slow cooked beef fillet with roasted vegetables.



McGuigan Wines
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