



McGUIGAN
WINES

PERSONAL RESERVE

CHARDONNAY 2017

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 2017 vintage provided ideal growing conditions for Chardonnay, with the lower than average crop yields producing fruit with excellent varietal character. The climate is hot with high evaporation rates and generally low rainfall, making irrigation essential. The climate is also continental, resulting in long sunny days and noticeably cooler nights. Modern viticultural and winemaking techniques mean that the climate can be seen as one of the region's strengths.

WINEMAKING

The fruit was harvested using a latest model selective harvester to harvest pristine fruit in the cooler hours of the early morning. The grapes were pressed out immediately on arrival at the winery. The juice went straight on to new French Hogshead oak barrels in our temperature-controlled barrel room. The wine was kept on lees and stirred weekly for 6 months prior to blending, fining and bottling.

TASTING NOTES

Pale yellow in colour, our Blackberry Vineyard Chardonnay has upfront aromas of melon and grapefruit complemented by toasty oak. The palate is dominated by citrus and stone fruit flavours, balanced by seamless acidity, charry oak characters and a long persistent finish.

VINTAGE INFORMATION

REGION: Hunter Valley, NSW

ALCOHOL: 12.5%

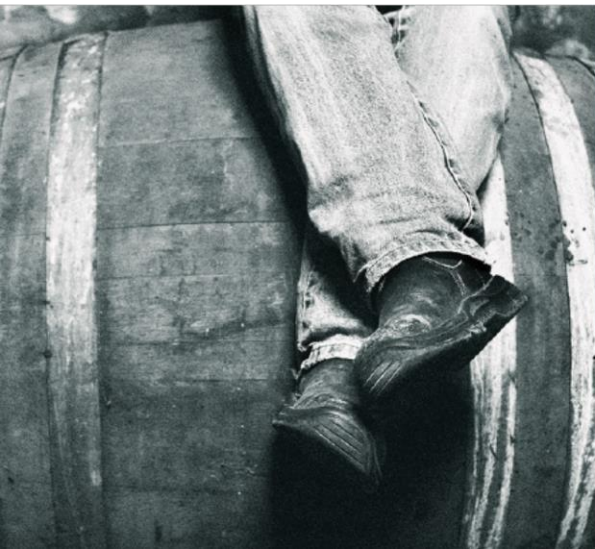
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ACIDITY: 7.4g/L

RESIDUAL SUGAR: 2.0g/L

OAK: French Oak

This wine is perfectly matched with creamy pasta dishes, or light chicken dishes and salads. Drink now to 7 years.



McGuigan Wines
Australia: (02) 8345 6377
International: +61 (0) 8 8172
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