



MCGUIGAN
WINES



VINTAGE INFORMATION

REGION: Hunter Valley, NSW

ALCOHOL: 12.1%

PH: 3.34

ACIDITY: 5.9g/L

RESIDUAL SUGAR: 1.8 g/L

CELLAR SELECT

ROSÉ 2021

A range of wines that are exclusive to the Cellar Door in the Hunter Valley.

VINTAGE CONDITIONS

The 2021 growing season in the Hunter Valley was noted for being unseasonably cool with persistent rain. Conditions remained like this until near harvest time where fortunately conditions dried put. The cool conditions resulted in fine tannins and full flavours.

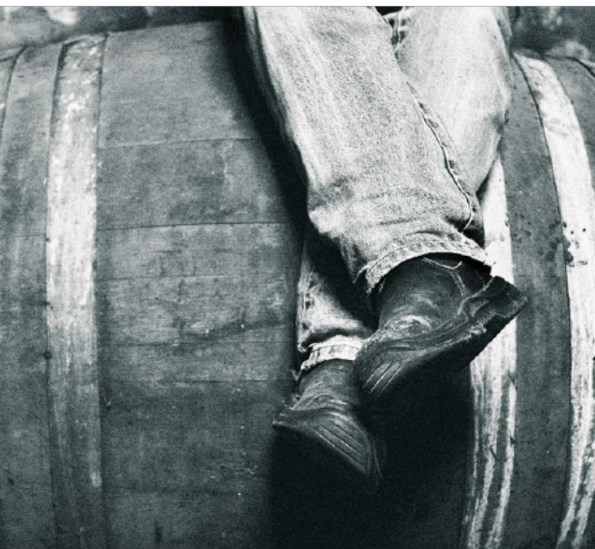
WINEMAKING

The grapes were machine harvested at night and transported to the winery where they destalked and destemmed directly into the press and pressed up at low pressure to minimise tannin pickup. The juice was lightly fined and filtered into a small fermentation vessel where the yeast strain DV10 was used. On completion of fermentation, the wine was fined before being cold stabilized and filtered using a crossflow filter. The wine was held in stainless steel until bottling.

TASTING NOTES

Bright pale salmon pink in colour, our Cellar Select Rosé displays a Floral with a touch of nashi pear aroma. A medium bodied wine with soft acidity, a tactile dry finish and good persistence. Intense berry fruit flavours are complemented by a ripe pear floral fruit flavour.

This wine pairs well with a range of dishes including light salads, fresh pasta and seafood dishes.



McGuigan Wines
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