



MCGUIGAN
WINES



VINTAGE INFORMATION
REGION: Barossa Valley, SA
ALCOHOL: 14.12%
PH: 3.39
ACIDITY: 6.03g/L
RESIDUAL SUGAR: 0.53g/L
OAK: French & American
 Hoashead

THE SHORTLIST

GSM 2017

The popularity of Australian wine is built on the stewardship of its winemaking forefathers who identified a short list of ideal climates and soils required for premium vineyards to thrive. Today, McGuigan Wines offers wine lovers its very own Shortlist, each wine showcasing a celebrated wine variety and the premium wine region from which it has established its distinguished reputation.

VINTAGE CONDITIONS

Barossa Valley has warm growing season with cool nights and minimal rain. This allows fruit to obtain maximum ripeness and flavour development. Sourced from the Southern end of the Barossa Valley, the Grenache and Mataro is sourced from aged vines on our low yielding vineyard.

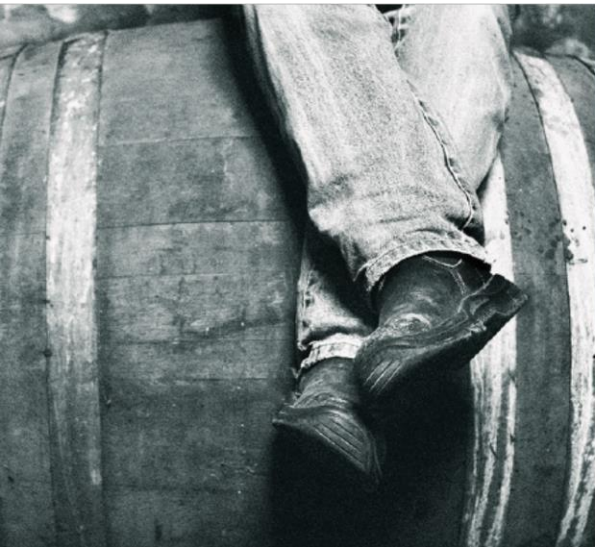
WINEMAKING

The fruit for this wine is fermented in 8 tonne fermenters at cool temperatures for 10 days to ensure optimum fruit retention. Once fermentation is complete, the wine is then put through the process of malo-lactic fermentation and transferred to a combination of old and new French and American Hogshead barrels to mature for 14 months prior to bottling. This wine contains 75% Grenache, 15% Shiraz and 10% Mataro grapes which gives the wine its complexity and richness of flavour.

TASTING NOTES

The McGuigan Shortlist GSM is a full bodied wine with great depth of fruit flavours including cherries and plums with subtle sweet spice notes and a savoury earthy edge. The finish is persistent and fine giving this wine great refinement. The wine produces delightful aromas of lifted notes of red berry fruits and hints of liquorice.

Pairs perfectly with prosciutto wrapped veal with roasted baby root vegetables or provincial Italian cuisine. Drink now or cellar for up to 5 years.



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