



McGUIGAN
WINES



VINTAGE INFORMATION
REGION: Limestone Coast, SA
ALCOHOL: 13.80%
PH: 3.37
ACIDITY: 6.7g/L
RESIDUAL SUGAR: 0.37g/L

CELLAR SELECT

MERLOT 2019

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

VINTAGE CONDITIONS

The fruit for this wine was sourced from our vineyards within the Limestone Coast, South Australia. The 2019 growing season was both dry and warm. These conditions resulted in very ripe fruit, and wine with a great depth of floral fruit flavours and aromas.

WINEMAKING

The grapes were machine harvested from the Mundulla Vineyard near Bordertown and transported to our Hunter Valley winery where the fruit is chilled down to 8 degrees in stainless steel tanks. Fermentation was conducted at warmer temperatures and on completion of fermentation, the grapes were pressed via a large Bucher airbag press into another vessel where the fermenting juice was allowed to complete both primary and secondary fermentation. The wine was then transferred to older French barrels where it was matured for 15 months.

TASTING NOTES

A soft rich full-bodied wine, dense purple in colour, our Cellar Select Merlot has fragrant aromas of plum and dark chocolate with hints of vanilla and toasty char. A fruit-driven red wine with fine grained tannins and a warm persistent finish.

The soft velvety texture of Merlot makes it a great partner for a range of dishes, featuring red meat, pork and chicken.



McGuigan Wines
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