



McGUIGAN
WINES

PRIVATE BIN

CHARDONNAY 2017

VINTAGE CONDITIONS

The fruit for this wine was harvested and selected from vineyards in South Eastern Australia. 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 to balance the style and flavour profile to produce a harmonious wine.

WINEMAKING

The grapes for this wine were picked in the cool of night where they were transported to the winery to be crushed and destemmed before fermentation at cooler temperatures. Post fermentation, the wine is raked of the ferment lees and remained on light lees until blended and stabilized before final blending and bottling.

TASTING NOTES

This wine displays lifted aromas of ripe tropical fruits with a touch of peach and citrus back bone. Intense flavours of fresh yellow peach, honeydew and pineapple upfront followed by a well balanced crisp and acidic finish.

A versatile wine that will work with a range of dishes but particularly creamy pasta or succulent roast chicken.



VINTAGE INFORMATION

REGION: South Eastern Australia

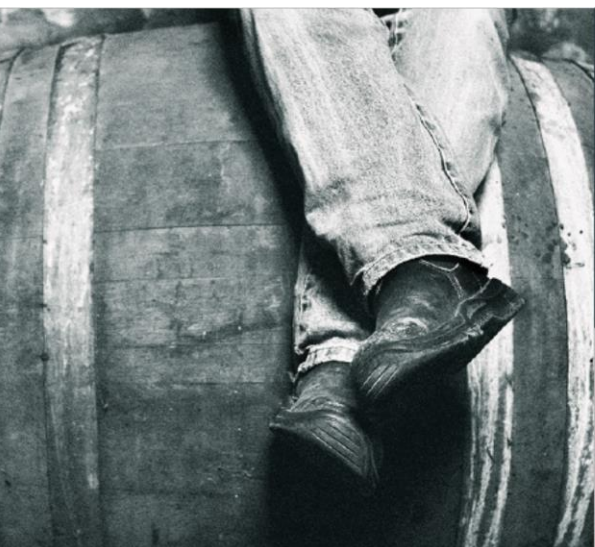
ALCOHOL: 11.0%

PH: 3.35

ACIDITY: 6.9g/L

RESIDUAL SUGAR: 10.0g/L

OAK: N/A



McGuigan Wines
Australia: (02) 8345 6377
International: +61 (0) 8 8172 8333
mccuiganwines.com.au

