



**McGUIGAN**  
WINES



**VINTAGE INFORMATION**  
**REGION:** South Australia  
**ALCOHOL:** 13.0%  
**PH:** 3.50  
**ACIDITY:** 5.6 g/L  
**RESIDUAL SUGAR:** 5.0 g/L  
**OAK:** French & American oak

# RESERVE

## MERLOT 2017

### VINTAGE CONDITIONS

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. Long sunshine hours ensure fruit ripens fully and low relative humidity results in little incidence of disease.

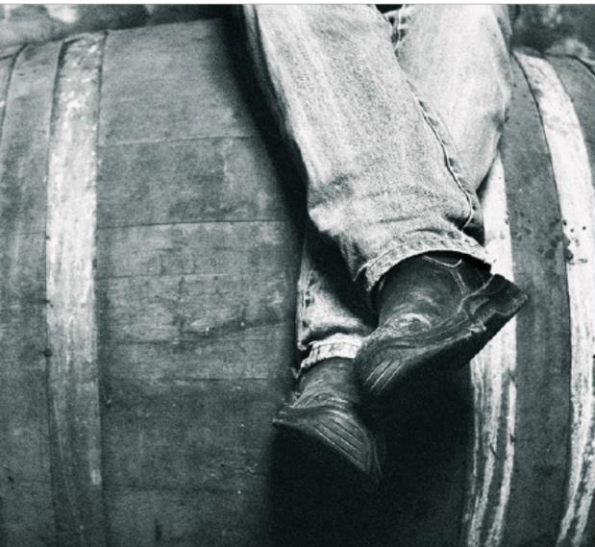
### WINEMAKING

The fruit for this wine was picked just as the grapes flavours were at their prime. Harvest was carried out in the cool of the evening and the fruit was crushed and fermented on skins delivering the rich colour. The wine was then matured in tank and on French & American oak, before filtering and bottling.

### TASTING NOTES

Our Reserve Merlot exhibits aromas of dark fruit with layers of chocolate and sweet spice. An elegant Merlot with spiced fruit on the palate, generous weight and good length of flavour. Chocolate and berry fruit characters linger with a sweet oak 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  
 Australia: (02) 8345 6377  
 International: +61 (0) 8 8172 8333  
[mccuiganwines.com.au](http://mccuiganwines.com.au)

