



MCGUIGAN
WINES

MCGUIGAN RESERVE

SHIRAZ 2016

McGuigan Reserve was created to celebrate the craft of varietal blending. Premium fruit from South Australia's finest wine regions is selected before being expertly blended to create an exciting synergy; varietal blends that showcase the full flavour and rich diversity found in Australia's most celebrated winemaking state.

VINTAGE CONDITIONS

The fruit for this wine was harvested and selected from premium vineyards in South 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 fruit for this wine was crushed and de-stemmed to varying sizes where the fruit was fermented on oak at cooler temperatures for 5-7 days. This allows the fruit flavours to be nurtured and enables retention of varietal characteristics. Post fermentation the majority of the wine is matured in stainless steel tanks with a percentage of the wine transferred onto French and American Oak. Some components have seen barrel maturation prior to blending. Components are then selected, blended, stabilised and clarified prior to bottling.

TASTING NOTES

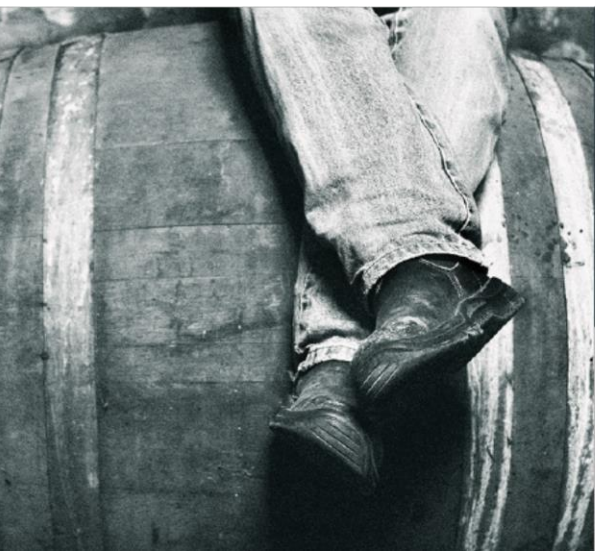
The McGuigan Reserve Shiraz exhibits spicy and smoky oak characters on the nose which are interspersed with dark berry fruit aromas. Rich flavours of plum and blackberry extend onto the palate followed by spicy oak notes and a long intense finish.

Perfect to be enjoyed on its own or paired with a Moroccan lamb tagine or roast duck.



VINTAGE INFORMATION

REGION: South Australia
ALCOHOL: 13.0%
PH: 3.50
ACIDITY: 6.0g/L
RESIDUAL SUGAR: 7.0g/L
OAK: French & American oak



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