



McGUIGAN  
WINES



#### VINTAGE INFORMATION

REGION: South Eastern Australia

ALCOHOL: 13.0%

PH: 3.48

ACIDITY: 5.4 g/L

RESIDUAL SUGAR: 9.0 g/L

OAK: French & American oak

# PRIVATE BIN

## 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.

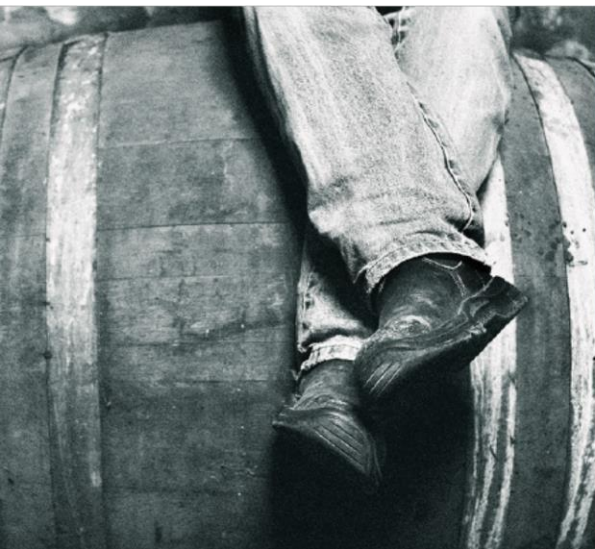
### WINEMAKING

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 oak, before filtering and bottling.

### TASTING NOTES

The McGuigan Private Bin Merlot displays the wonderful fruit flavours of spiced fruit, ripe plums with layers of chocolate and sweet spice. These are nicely integrated with subtle oak spice characters to create a smooth and enjoyable red wine.

A versatile wine which makes a great accompaniment to most food, particularly red meat dishes like BBQ spare ribs.



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