



McGUIGAN
WINES

PRIVATE BIN

CABERNET MERLOT 2020

VINTAGE CONDITIONS

The fruit was machine harvested and selected from vineyards in various regions of South Eastern Australia. Conditions for vintage were ideal, yields were good and the fruit was in excellent condition. 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 was crushed and de-stemmed to varying sizes and styles of red fermenters where the fruit was fermented on oak at cooler temperatures of 18 – 22°C for 5 – 7 days. Fermenting at cooler temperatures 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.

TASTING NOTES

This wine displays lifted aromas red fruits, blackberries and cherries with hints of cedar and spice. The wine is well balanced with upfront fruit and integrated toasty tannins.

It is the perfect accompaniment to succulent lamb, beef or chicken dishes.

VINTAGE INFORMATION

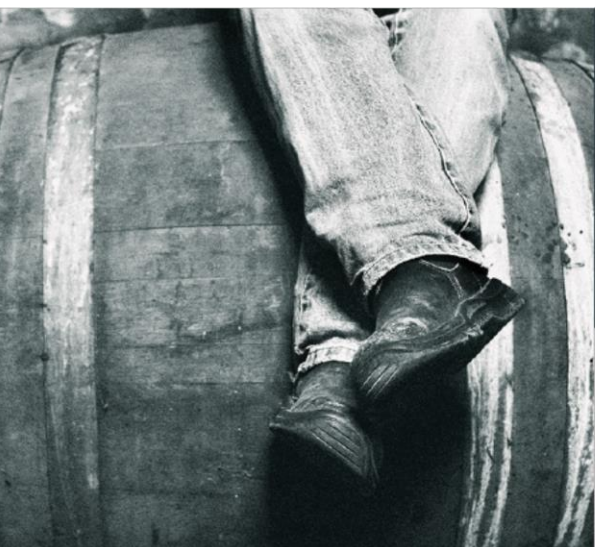
REGION: South Eastern Australia

ALCOHOL: 13.0%

PH: 3.5

ACIDITY: 5.5g/L

RESIDUAL SUGAR: 9.0g/L



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