

Because... you were curious



JUST BECAUSE.

Private Bin Rose 2022

Crafted by the McGuigan Winemaking team to offer consistency, quality and value.

The Private Bin series has been inspired by the McGuigan family tradition to always share a special family wine with their guests.

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 was machine harvested and select parcels were carefully selected from various soil types and trellis systems, to balance the style and flavor profile to produce a harmonious wine. The fruit was then crushed, de-stemmed and immediately clarified. Fermentation followed, inoculating with selected yeast strains. Fermentation was carried out for 2 weeks at cool temperatures to preserve the fruit flavours and aromas of the wine. Post fermentation the wine was raked of the ferment lees and remained on light lees until blended and bottled.

TASTING NOTES

Pale pink in colour, our McGuigan Private Bin Rosé has aromas of fresh strawberries which are complemented with hints of citrus and musk. The sweetness of the strawberries is balanced with acidity ensuring a clean and crisp finish.

Best enjoyed while young and fresh, this Rosé pairs well with barbecued seafood or antipasto.

TECHNICAL INFORMATION

Region: South Eastern Australia

Alcohol: 12% | PH: 3.26 | Acidity: 6.9g/L

Residual Sugar: 23.0g/L | Oak: N/A

