

# Because... you were curious



## JUST BECAUSE.

### 2022 MCGUIGAN PRIVATE BIN SHIRAZ

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

Most of the fruit for this wine was sourced from premium vineyards within Southeast Australia. The continental climate ensured a hot growing season resulting in long sunny days and noticeably cooler nights. The combination of these conditions allowed this vintage to develop into one of the region's greatest vintages of the past decade, delivering wines of intense fruit depth and beautiful natural acidity.

### WINEMAKING

The fruit was crushed to red fermenters where it 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 wine is matured in stainless steel tank, blended, stabilized and clarified.

### TASTING NOTES

A luscious fruit driven wine, with upfront fruit sweetness.

A well-balanced wine with integrated soft tannins giving hints of spice.

Fresh Red berries with hints of cedar and spice fulfil the intense aroma.

### TECHNICAL INFORMATION

Region: Southeastern Australia

Alcohol: 12.5% | PH: 3.45 | Acidity: 5.5 g/l

Residual Sugar: 8.0 g/l | Oak: American and French Oak Chips

