



MCGUIGAN
WINES



VINTAGE INFORMATION

REGION: South Australia
ALCOHOL: 13.5%
PH: 3.59
ACIDITY: 5.6 g/L
RESIDUAL SUGAR: 5.0 g/L
OAK: French & American oak

RESERVE

CABERNET SAUVIGNON 2017

VINTAGE CONDITIONS

Select parcels of fruit are taken from premier vineyards in the Riverland and Limestone Coast regions located 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. 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.

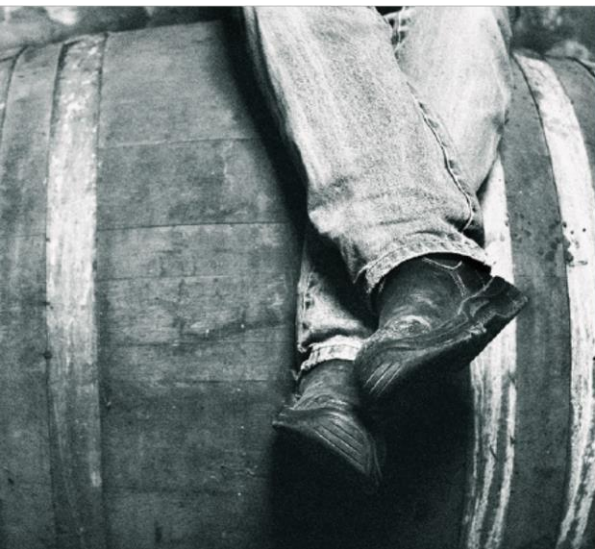
WINEMAKING

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 French & American oak, before filtering and bottling.

TASTING NOTES

Our Reserve Cabernet Sauvignon reveals a berry nose complimented by mint, leather and a subtle oak influence. This full bodied wine displays mint and herbaceous notes, typical of Cabernet, combined with balanced acid and oak providing an excellent structure to this wine which contributes to it's extended length.

This wine matches perfectly with a range of rich dishes including red meat stews or casseroles.



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