

Because...  
you were  
curious

 MCGUIGAN  
SINGLE BATCH PROJECT

JUST BECAUSE.

## CABERNET SAUVIGNON

Every vintage, each wine parcel is allocated a batch code, separated from other batches and treated independently to ensure cleanliness and purity of winemaking.

With Mother Nature ensuring each year offers new possibilities and hope of a celebrated vintage, these codes are the only constant, and have come to symbolise our family's commitment to always make the wine the hero.

## WINEMAKING

Batch 16CAS#03X1 was crushed and de-stemmed where a portion of the wine was transferred onto oak in temperature controlled environments to maximise fruit flavour and retention. A selected yeast strain L2226/BDX was also added during this process. Post fermentation, the majority of the wine is matured in stainless steel tanks with a percentage of the wine transferred onto French and American Oak for further maturation. The wine is then carefully blended, stabilised and clarified resulting in a balanced and approachable Cabernet Sauvignon.

## TASTING NOTES

On the nose there are aromas of black cherries and blueberries followed by herbal undertones. This Cabernet Sauvignon is well rounded with a luscious palate of upfront dark fruit with integrated cedar oak. Fine velvety tannins ensure a balanced and long-lasting finish.

This wine is a perfect accompaniment to a rare steak or roast chicken with seasoned vegetables.

## TECHNICAL INFORMATION

Region: South Australia



Alcohol: 13.0% | PH: 3.45 | Acidity: 6.0g/L

Residual Sugar: 3.0g/L | Oak: French